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SCAMPI-STYLE SHRIMP LINGUINE

with Parmesan & Buttery Breadcrumbs

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Shrimp*
(1 | 2)

Contains: Shellfish



Parsley*
(1 | 2)



Linguine Pasta
(1 | 2)

Contains: Wheat



**Panko
Breadcrumbs**
(1 | 1)

Contains: Wheat



**Shredded
Parmesan***
(1 | 2)

Contains: Milk



Garlic

(4 Cloves | 8 Cloves)



Lemon*

(1 | 2)



**Chicken Stock
Concentrates**

(2 | 4)



Shallot

(1 | 2)



Chili Flakes

(1 | 1)

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Olive Oil
(1 tsp | 2 tsp)

Butter

(4 TBSP | 8 TBSP)
Contains: Milk

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CHEF'S TIP

You may notice that we pretty much always ask you to reserve a bit of pasta cooking water before draining your pasta. Wondering what makes this cloudy water so darn special? It's salty and starchy, and those magical starches help emulsify your sauce (aka turn it silky smooth). Basically, it makes good pasta great, and we'd never leave you with a bowl full of just *good*.



Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Zest and quarter **lemon**. Peel and finely chop **garlic**. Halve, peel, and thinly slice **shallot**. Finely chop **parsley**. Rinse **shrimp** and pat dry with paper towels; place in a medium bowl. Toss shrimp with **lemon zest**, $\frac{1}{4}$ of the garlic, a **drizzle of olive oil**, and a pinch of **chili flakes**. Season with **salt** and **pepper**.



Melt **1 TBSP butter** (**2 TBSP for 4 servings**) in a large pan over medium-high heat. Add **half the panko** (**all the panko for 4**) and season with **salt** and **pepper**. Cook, stirring until golden brown and toasted, 3–4 minutes. Turn off heat; remove from pan and set aside. Wipe out pan.



Once water is boiling, add **pasta** to pot. Cook until al dente, 9–11 minutes. Reserve **1 cup pasta cooking water**, then drain. Meanwhile, melt **1 TBSP butter** (**2 TBSP for 4 servings**) in pan used for panko over high heat. Add **shrimp mixture**; cook, stirring, until opaque and cooked through, 2–3 minutes. Turn off heat; transfer to a plate. Wash out pan.



Melt **2 TBSP butter** (**4 TBSP for 4 servings**) in same pan over medium heat. Add **shallot** and season with **salt** and **pepper**. Cook, stirring, until softened, 2–3 minutes. Add **remaining garlic** and cook until fragrant, 30 seconds. Stir in **stock concentrates** and $\frac{1}{4}$ **cup reserved pasta cooking water** (**$\frac{1}{3}$ cup for 4**). Simmer until slightly thickened, 1–2 minutes.



Stir in **drained pasta**, **shrimp mixture**, **Parmesan**, and **half the parsley**. Toss, adding splashes of **reserved pasta cooking water** as necessary, until everything is thoroughly coated in sauce. (**If cheese clumps, continue stirring and adding more pasta water until smooth!**) Stir in a big squeeze of **lemon juice** and season generously with **salt** and **pepper**.



Divide **pasta** between bowls and top with as much **toasted panko**, **chili flakes**, and **remaining parsley** as you'd like. Serve with **remaining lemon wedges** on the side.

Shrimp is fully cooked when internal temperature reaches 145 degrees.

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