



**DOWNLOAD
OUR APP!**
Pick your meals,
schedule
deliveries, and
more.

ZESTY SHRIMP LINGUINE

with Creamy Tomato Sauce

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Shrimp*

(1 | 2)

Contains: Shellfish



Garlic

(4 Cloves | 8 Cloves)



Lemon*

(1 | 1)



**Roma
Tomatoes***

(2 | 4)



Chili Flakes

(1 | 1)



Linguine Pasta

(1 | 2)

Contains: Wheat



Cream Cheese*

(1 | 2)

Contains: Milk



**Shredded
Parmesan***

(1 | 2)

Contains: Milk

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Sugar
(¼ tsp | ½ tsp)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Olive Oil
(1 TBSP | 2 TBSP)

SHARE THE LOVE!

\$20

Give friends \$20 off their first box
and you'll get a \$20 credit when they
cook with us.

EveryPlate.com/referral

CHEF'S TIP

How do you know if your pasta water is salty enough? Taste it! (We're serious.) Because your cooking water is the only chance you have to season the pasta itself, it's super-important to treat it like you would any other ingredient. Start with a palmful, then taste and add more from there. It should taste about as salty as the ocean!



Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Rinse **shrimp** and pat dry with paper towels. Zest and quarter **lemon**. Peel and finely chop **garlic**. Dice **tomatoes**.



Place **shrimp** in a medium bowl; toss with **half the lemon zest**, $\frac{1}{4}$ of the **garlic**, $\frac{1}{4}$ tsp **sugar** ($\frac{1}{2}$ tsp for 4 servings), a **large drizzle of olive oil**, and as many **chili flakes** as you'd like. Season with **salt** and **pepper**.



Once water is boiling, add **pasta** to pot. Cook until al dente, 9–11 minutes. Reserve **1 cup pasta cooking water**, then drain. Meanwhile, heat a **drizzle of olive oil** in a large pan over high heat. Add **shrimp mixture** and cook, flipping once or twice, until opaque and cooked through, 2–3 minutes. Transfer to a plate and set aside.



Melt **2 TBSP butter** (**4 TBSP for 4 servings**) in same pan over medium-high heat. Stir in **tomatoes and remaining garlic**; season with **salt** and **pepper**. Cook, stirring, until fragrant, about 1 minute. Add $\frac{1}{2}$ cup **plain water** ($\frac{3}{4}$ cup for 4) and simmer, breaking up tomatoes, until mixture is thickened, 4–5 minutes.



Stir in **cream cheese** until combined; season with **salt** and **pepper**. Add **pasta, shrimp, Parmesan**, and a squeeze of **lemon juice**. Toss until pasta is coated and cheese melts, 2–3 minutes. If needed, stir in **reserved pasta cooking water** a splash at a time until pasta is coated in a creamy sauce. Taste and season with **salt** and **pepper**.



Divide **pasta** between plates or bowls and sprinkle with **remaining lemon zest** and a pinch of **chili flakes** if desired. Serve with **remaining lemon wedges** on the side.

Shrimp is fully cooked when internal temperature reaches 145 degrees.

WK42 NJ-93