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CREAMY TOMATO & PORK SAUSAGE LINGUINE

with Garlic Bread

WHAT WE SEND

* Keep refrigerated

(2 servings | 4 servings)

CALORIES **960**

PREP IN **5 MIN**

READY IN **30 MIN**

* Times may vary based on CustomPlate choices.



Tomato *
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Linguine Pasta
(1 | 2)
Contains: Wheat



Italian Pork Sausage *
(6 oz | 12 oz)



Italian Seasoning
(1 | 2)



Cream Cheese *
(1 | 2)
Contains: Milk



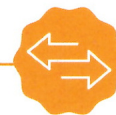
Chicken Stock Concentrate
(1 | 2)



Cream Sauce Base *
(1 | 2)
Contains: Milk



Ciabatta *
(1 | 2)
Contains: Soy, Wheat



If you chose to modify your meal, follow the **CustomPlate** instructions on the flip side of this card.



Chicken Sausage Mix *
(9 oz | 18 oz)
Calories: 1020

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(1 tsp | 2 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Flour
(2 tsp | 4 tsp)
Contains: Wheat

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\$20

6 **SERVINGS** If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1.



Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. Bring **1 TBSP butter** (**2 TBSP for 4 servings**) to room temperature. **Wash and dry produce.** Dice **tomato** into ½-inch pieces. Peel and finely chop **garlic**.

2.



Once water is boiling, add **pasta** to pot. Cook, stirring occasionally, until al dente, 9–11 minutes. Reserve **1 cup pasta cooking water**, then drain.

3.



Remove **sausage** from casing if necessary; discard casing. Heat a **drizzle of oil** in a large pan over medium-high heat. Add sausage, **tomato**, **half the garlic**, **2 tsp Italian Seasoning** (**4 tsp for 4 servings; you'll use more later**), **salt**, and **pepper**. Cook, breaking up meat into pieces, until sausage is browned and cooked through, 4–5 minutes.

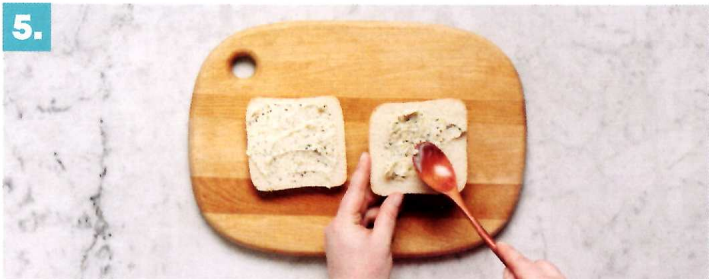
↔ Swap in **chicken sausage** for pork sausage.

4.



Add **1 TBSP butter** (**2 TBSP for 4 servings**) and **2 tsp flour** (**4 tsp for 4**) to same pan; cook, stirring, until mixture is combined and butter has melted, 1–2 minutes. Reduce heat to medium and add **cream cheese**, **stock concentrate**, **cream sauce base**, **¼ cup reserved pasta cooking water** (**½ cup for 4**), **salt**, and **pepper**. Cook, stirring, until slightly thickened, 1–2 minutes more. (If you like things spicy, add a pinch of **chili flakes** from your pantry if desired.) Add **drained pasta** to pan with **sauce**; toss until thoroughly coated. (If **sauce is too thick**, add **splashes of reserved pasta cooking water as needed**.) Taste and season with **salt**.

5.



In a small bowl, combine **softened butter**, **remaining garlic**, **½ tsp Italian Seasoning** (**1 tsp for 4 servings**), **salt**, and **pepper**. Halve **ciabatta**; spread cut sides with **garlic butter** and place, cut sides up, on a baking sheet. Toast on top rack until golden brown, 3–5 minutes. Halve **garlic bread** on a diagonal.

6.



Divide **pasta** between bowls. Serve with **garlic bread** on the side.

Pork Sausage is fully cooked when internal temperature reaches 160°. Chicken Sausage is fully cooked when internal temperature reaches 165°.