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SCAMPI-STYLE SHRIMP LINGUINE

with Parmesan & Buttery Breadcrumbs

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated



Lemon*
(1 | 2)



Garlic
(4 Cloves | 8 Cloves)



Yellow Onion
(1 | 1)



Parsley*
(1 | 2)



Shrimp*
(1 | 2)
Contains: Shellfish



Panko Breadcrumbs
(1 | 1)
Contains: Wheat



Linguine Pasta
(1 | 2)
Contains: Wheat



Chicken Stock Concentrates
(2 | 4)



Shredded Parmesan*
(1 | 2)
Contains: Milk

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(4 TBSP | 8 TBSP)
Contains: Milk

Olive Oil
(1 tsp | 2 tsp)

Chili Flakes
(Optional)

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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*.

1.



Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Zest and quarter **lemon**. Peel and finely chop **garlic**. Halve, peel, and thinly slice **half the onion** (**whole onion for 4 servings**). Finely chop **parsley**. Rinse **shrimp** under cold water and pat dry with paper towels; toss in a medium bowl with a **drizzle of olive oil**, **lemon zest**, and $\frac{1}{4}$ of the garlic. If you've got some on hand, add a **pinch of chili flakes** from your pantry if desired. Season with **salt** and **pepper**.

2.



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

3.



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. 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.

4.



Melt **2 TBSP butter** (**4 TBSP for 4 servings**) in same pan over medium heat. Add **sliced onion** and season with **salt** and **pepper**. Cook, stirring, until softened, 2–3 minutes. Add **remaining garlic**; 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.

5.



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

6.



Divide **pasta** between bowls. Top with as much **toasted panko** and **remaining parsley** as you'd like. Garnish with a **pinch of chili flakes** from your pantry if desired. Serve with **remaining lemon wedges** on the side.

Shrimp is fully cooked when internal temperature reaches 145 degrees.

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