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## LINGUINE WITH BURST TOMATOES & KALE

in a Lemon Garlic Cream Sauce

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Garlic**

(2 Cloves | 4 Cloves)



**Grape  
Tomatoes\***

(1 | 2)



**Lemon\***

(1 | 1)



**Kale\***

(1 | 1)



**Linguine Pasta**

(1 | 2)

*Contains: Wheat*



**Tuscan Heat  
Spice**

(1 | 1)



**Cream Cheese\***

(2 | 4)

*Contains: Milk*



**Shredded  
Parmesan\***

(1 | 2)

*Contains: Milk*

### WHAT YOU'LL NEED

**Kosher Salt  
Black Pepper**

**Butter**  
(1 TBSP | 2 TBSP)  
*Contains: Milk*

**Olive Oil**  
(2 tsp | 4 tsp)

### CUSTOMPLATE

This dish is eligible for CustomPlate!  
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## CHEF'S TIP

To add a fun crrrunch to your dish, try garnishing the plated pasta with almonds, toasted panko, or BOTH! (You can thank us later.)

## HAVE A CUSTOMPLATE?

Did you add chicken breast strips to this recipe? Before cooking the veggies in step 3, pat chicken dry with paper towels and season all over with 1 tsp Tuscan Heat Spice (1½ tsp for 4). Heat a drizzle of olive oil in a large pan over medium-high heat. Add chicken; cook until browned and cooked through, 4–6 minutes. Remove from pan. Stir into pasta in step 4.

1.



Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Remove and discard any large stems from **kale**. Peel and finely chop **garlic**. Halve **tomatoes**. Zest and quarter **lemon**.

2.



Once water is boiling, add **pasta** to pot. Cook until al dente, 9–11 minutes. Reserve **½ cup pasta cooking water**, then drain.

3.



Meanwhile, heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **half the kale (all for 4 servings)**; cook, stirring, until tender, 3–4 minutes. Add another **drizzle of olive oil, garlic, tomatoes, and 1 tsp Tuscan Heat Spice (1½ tsp for 4; be sure to measure)**. Cook, stirring, until garlic is fragrant and tomatoes are slightly softened, 1–2 minutes. Season with **salt and pepper**.

4.



Stir **cream cheese** and **¼ cup reserved pasta cooking water (⅓ cup for 4 servings)** into pan until thoroughly combined. Reduce heat to low, then add **drained pasta, lemon zest, and 1 TBSP butter (2 TBSP for 4 servings)**. Season generously with **salt and pepper**. Toss until everything is coated in a creamy sauce, adding more pasta cooking water a splash at a time as needed. Taste and add as much **lemon juice** as you'd like.

5.



Divide **pasta** between bowls and top with **Parmesan**. Serve with any **remaining lemon wedges** on the side.