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CHICKEN SAUSAGE & ROASTED TOMATO LINGUINE with Parmesan

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Roma Tomato *
(1 | 2)



Yellow Onion
(1 | 1)



Garlic
(2 Cloves | 4 Cloves)



Chicken Sausage Mix *
(1 | 2)



Tomato Paste
(1 | 2)



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

Olive Oil
(2 tsp | 4 tsp)

Chili Flakes
(Optional)

Cooking Oil
(1 tsp | 2 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

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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. The water should taste about as salty as the ocean!

1.



Adjust rack to top position and preheat oven to 450 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry produce.** Cut **tomato** into ½-inch-thick wedges; toss on a baking sheet with a **drizzle of olive oil, salt, and pepper**. Roast on top rack until tender, 15–20 minutes. Meanwhile, halve, peel, and dice **half the onion** (**whole onion for 4 servings**). Peel and finely chop **garlic**.

2.



Heat a **drizzle of oil** in a large pan over high heat. Add **diced onion** and season with **salt** and **pepper**. Cook, stirring, until slightly softened, 3–4 minutes. Add a **drizzle of olive oil** and **sausage**. Cook, breaking up meat into pieces, until browned and cooked through, 4–6 minutes. Add **garlic**; cook, stirring, until fragrant, 30 seconds. Stir in **tomato paste** until everything is fully coated.

3.



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

4.



While pasta cooks, slowly stir **1 cup plain water** (**1½ cups for 4 servings**) into pan with **sausage mixture** until thoroughly combined. Reduce heat to medium; simmer, stirring, until thickened, 3–5 minutes. Season with **salt** and **pepper**. Stir in **cream cheese**, **half the Parmesan** (**save the rest for serving**), and **1 TBSP butter** (**2 TBSP for 4**) until melted and combined.

5.



Add **drained pasta** and **roasted tomato wedges** to pan with **sauce**; toss to coat. If needed, add **splashes of reserved pasta cooking water** until everything is coated in a creamy sauce. Season with **salt**. If you've got some on hand, add a **pinch of chili flakes** from your pantry if desired.

6.



Divide **pasta** between plates and top with **remaining Parmesan**.

Chicken Sausage is fully cooked when internal temperature reaches 165 degrees.

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