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TAVERNA CHICKEN SAUSAGE PENNE WITH FETA

plus Tomato & Parsley

WHAT WE SEND (2 servings | 4 servings) **CALORIES 830** **PREP IN 5 MIN** **READY IN 20 MIN**

* Keep refrigerated



Garlic
(2 Cloves | 4 Cloves)



Tomato *

(1 | 2)



Parsley *

(1 | 2)



Penne Pasta
(1 | 2)
Contains: Wheat



Chicken Sausage Mix *

(9 oz | 18 oz)



Dried Oregano
(1 | 2)



Cream Cheese *

(1 | 2)

Contains: Milk



Chicken Stock Concentrate
(1 | 2)



Feta Cheese *

(1 | 2)

Contains: Milk

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(1 tsp | 2 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

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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.



Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Peel and finely chop **garlic**. Dice **tomato** into ½-inch pieces. Roughly chop **parsley**.

2.



Once water is boiling, add **pasta** to pot. Cook, stirring occasionally, until al dente, 9–11 minutes. Reserve ½ cup **pasta cooking water** (¾ cup for 4 servings), then drain.

3.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **sausage** and cook, breaking up meat into pieces, until beginning to brown, 4 minutes. Add **garlic, tomato, and oregano**; cook, stirring, until garlic is fragrant, tomato has softened, and sausage is cooked through, 1–2 minutes more. (Add a pinch of **chili flakes from your pantry here if you like things spicy!**)

4.



To pan with **sausage mixture**, add **drained pasta**, ¼ cup **reserved pasta cooking water** (½ cup for 4 servings), **cream cheese, stock concentrate, half the feta, half the parsley, and 2 TBSP butter** (4 TBSP for 4). Stir until everything is coated in a creamy sauce. If sauce seems too thick, stir in more reserved pasta cooking water a splash at a time. Taste and season with **salt and pepper**.

5.



Divide **pasta** between bowls and top with **remaining feta and remaining parsley**.