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## CREAMY TOMATO & PORK SAUSAGE LINGUINE

with Garlic Bread

**WHAT WE SEND** (2 servings | 4 servings) **CALORIES 960** **PREP IN 5 MIN** **READY IN 30 MIN**

\* Keep refrigerated



**Tomato\***  
(1 | 2)



**Garlic**  
(2 Cloves | 4 Cloves)



**Linguine Pasta**  
(1 | 2)  
*Contains: Wheat*



**Pork Sausage Mix\***  
(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*

### 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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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.



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.

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.