



In your box

- 12 oz. Penne Pasta
- 1 Yellow Onion
- 5 oz. Peas
- 4 oz. Shredded Parmesan Cheese
- 3 oz. Tuscan Herb Butter
- 12 fl. oz. Marinara Sauce
- 4 tsp. Chicken Base
- 26 oz. Boneless Skinless Chicken Breasts
- 2 oz. Julienned Sun-Dried Tomatoes
- 3 oz. Light Cream Cheese

**Contains: milk, wheat*

You will need

- Salt, Pepper
- Large Pot, Slow Cooker, Colander



Slow-Cooker

Creamy Sun-Dried Tomato Chicken Penne

with Parmesan and peas

NUTRITION per serving—Calories: 602, Carbohydrates: 58g, Fat: 22g, Protein: 41g, Sodium: 1365mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

**Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.*

Cook Time
HIGH HEAT
4 Hrs

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Not Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.
- Ingredient(s) used more than once: **Parmesan**



Prepare the Ingredients

- Halve and peel **onion**. Slice halves into ¼" slices.
- Pat **chicken breasts** dry.



Start the Meal

- Place **slow cooker liner** in slow cooker, if desired. Fold top edges in before putting on lid.
- In a clean slow cooker, add **onion**, ⅓ cup **water**, **chicken base**, **marinara sauce**, ½ tsp. **salt**, and ¼ tsp. **pepper**. Top with **chicken**.
- Turn slow cooker on to high heat. Cover, and cook until chicken reaches a minimum internal temperature of 165 degrees, 4 hours.



Cook the Pasta

- After 3½ hours, bring a large pot of **salted water** to a boil over high heat.
- While water is coming to a boil, stir **sun-dried tomatoes**, **cream cheese**, and **peas** into slow cooker.
- Once water is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and set aside.



Finish the Dish

- After 4 hours, shred **chicken** in slow cooker. Stir in **pasta**, **butter**, and half the **Parmesan**. *If too thick, add pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- Plate dish as pictured on front of card, topping with remaining Parmesan. Bon appétit!