



#### In your box

- 1 oz. Grated Parmesan
- 3 oz. Corn Kernels
- 4 oz. Mixed Diced Peppers
- 1 oz. Light Cream Cheese
- 1.2 oz. Garden Salsa Cheese Spread
- 8 oz. Cooked Penne Pasta
- ½ oz. Tortilla Strips
- 1 oz. Tomato Chipotle Butter

#### Customize It Options

- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 16 oz. Shrimp—Double Portion
- 8 oz. Jumbo Shrimp

\*Contains: milk, wheat

#### You will need

- Olive Oil, Salt, Pepper



Oven-Ready

## Chipotle Shrimp Penne

with peppers and corn

NUTRITION per serving—Calories: 597, Carbohydrates: 56g, Fat: 27g, Protein: 32g, Sodium: 1680mg.

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.

Prep & Cook Time

30-40 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Mild



1

### Prepare the Ingredients

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **pasta**, **corn**, **diced peppers**, **cheese spread**, **cream cheese**, 2 tsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper** in provided tray. Spread into an even layer. Don't worry if cheeses aren't fully combined, they will melt as meal cooks.



2

### Add the Shrimp

- Pat **shrimp** dry. Top pasta with **shrimp**.
- *If using 16 oz. shrimp or diced chicken, follow same instructions*



3

### Finish the Dish

- Bake uncovered in hot oven until **shrimp** reaches a minimum internal temperature of 145 degrees, 20-25 minutes.
- *If using 16 oz. shrimp, follow same instructions. If using diced chicken, bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 20-25 minutes.*
- Carefully remove from oven. Stir in **butter** and half the **Parmesan** until combined. Crush **tortilla strips**. Garnish with tortilla strips and remaining Parmesan. Bon appétit!