



In your box

- 24 oz. Boneless Pork Shoulder Roast
 - 8 oz. Mirepoix Blend
 - 2 Garlic Cloves
 - 4 oz. White Cooking Wine
 - 1 oz. Flour
 - 18 oz. Penne Pasta
 - 5 oz. Peas
 - 3 oz. Shaved Parmesan
 - 12 fl. oz. Marinara Sauce
- *Contains: milk, wheat

You will need

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



Slow-Cooker

Pork Ragu and Penne with peas and Parmesan

NUTRITION per serving—Calories: 604, Carbohydrates: 78g, Fat: 10g, Protein: 43g, Sodium: 862mg.

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
LOW HEAT
6-8 Hrs

Cook Within
6 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.
- These recipes were developed with a 6-quart slow cooker. If you are using a larger slow cooker, add water as needed.



1

Prepare the Ingredients

- Mince **garlic**.
- Pat **pork roast** dry, and season all over with ½ tsp. **salt** and ¼ tsp. **pepper**.



2

Cook the Meal

- Place **slow cooker liner** in slow cooker, if desired. Fold top edges in before putting on lid.
- Mix ¼ cup **water**, **wine**, **flour**, **garlic**, ½ tsp. **salt**, and ¼ tsp. **pepper** in a clean slow cooker until combined.
- Add **mirepoix blend**, then top with **pork roast**. Pour **marinara** over entire meal.
- Turn slow cooker on to low heat. Cover, and cook until pork is fork-tender and reaches a minimum internal temperature of 165 degrees, 6-8 hours.



3

Cook the Pasta

- When 20 minutes are left to cook, bring a large pot with 8 cups **water** and 2 tsp. **salt** to a boil over high heat.
- Once water is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Drain pasta into a colander. Set aside.



4

Shred Pork and Finish Dish

- Once meal is cooked, transfer **pork** to a plate or bowl. Shred into bite-sized pieces.
- Stir shredded pork and any accumulated juices, **peas**, and **pasta** into slow cooker until warmed through.
- Plate dish as pictured on front of card, garnishing with **Parmesan**. Bon appétit!