



### In your box

- 2 oz. Light Cream Cheese
- ½ oz. Seasoned Croutons
- .8 oz. Tuscan Herb Butter
- 2 oz. Baby Spinach
- 8 oz. Cooked Fettuccine
- 8 fl. oz. Marinara Sauce

### Customize It Options

- 8 oz. Italian Pork Sausage Links
- 4 Beyond Sausage Hot Italian Links
- 10 oz. USDA Choice Sliced Flank Steak
- 10 oz. Antibiotic-Free Ground Beef
- 12 oz. Ground Turkey

\*Contains: milk, wheat, soy

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Oven-Ready



## Italian Sausage Fettuccine

with tomato herbed cream sauce

NUTRITION per serving—Calories: 682, Carbohydrates: 57g, Sugar: 10g, Fiber: 5g, Protein: 31g, Sodium: 1635mg, Fat: 37g, Saturated Fat: 15g  
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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

## Before you cook

All cook times are approximate based on testing.

### Customize It Instructions

- If using **flank steak**, separate into a single layer and pat dry. Follow same instructions as Italian sausage in Steps 2 and 3, baking uncovered in hot oven until no pink remains and steak reaches minimum internal temperature, 15-20 minutes. Rest, 3 minutes.
- If using **Beyond sausage**, crumble into bite-sized pieces. Follow same instructions as Italian sausage in Steps 2 and 3, baking uncovered in hot oven until sausage reaches a minimum internal temperature of 165 degrees, 15-20 minutes. Vegetarian sausage will not brown.
- If using **ground beef**, follow same instructions as Italian sausage in Steps 2 and 3, baking uncovered in hot oven until no pink remains and beef reaches minimum internal temperature, 20-22 minutes.
- If using **ground turkey**, follow same instructions as Italian sausage in Steps 2 and 3, baking uncovered in hot oven until no pink remains and turkey reaches minimum internal temperature, 20-25 minutes.



### 1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Place **spinach** in provided tray. Top with dollops of **cream cheese**, then top evenly with **pasta**. Cream cheese will melt as meal bakes.



### 2. Add the Sausage

- Top **pasta** with **marinara sauce**.
- Remove **sausage** from casing, if necessary. Crumble sausage into small pieces and place evenly on marinara.



### 3. Bake the Meal

- Bake uncovered in hot oven until **sausage** reaches a minimum internal temperature of 160 degrees, 20-25 minutes.
- Carefully remove tray from oven. Stir in  $\frac{3}{4}$  the **butter** (the rest is yours to use as you please!) until combined. Crush **croutons**. Garnish meal with crushed croutons. Bon appétit!