Buffalo Pulled Pork Penne
with peppers

NUTRITION per serving–Calories: 703, Carbohydrates: 48g, Sugar: 5g, Fiber: 3g, Protein: 32g, Sodium: 1103mg, Fat: 42g, Saturated Fat: 16g

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.
Before you cook
All cook times are approximate based on testing.

1. Make the Dish

- **If using microwave:** Thoroughly rinse any fresh produce and pat dry. Combine *diced peppers* and 1 Tbsp. *water* in provided tray. Cover tray with a damp paper towel and microwave until peppers are tender, 1-2 minutes. Remove from microwave. Stir in *cream base*, *pasta*, *pulled pork*, and 1 Tbsp. water until combined. Cover again with a damp paper town and microwave until heated through, 5-7 minutes. Remove from microwave and stir in *Buffalo sauce* (to taste). Top with *crispy red peppers*. Bon appétit!

- **If using oven:** Preheat oven to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Combine *diced peppers* and 1 Tbsp. *water* in provided tray. Cover tray with foil and place on baking sheet. Bake in hot oven until peppers are tender, 5-7 minutes. Remove from oven. Stir in *cream base*, *pasta*, *pulled pork*, and 1 Tbsp. water until combined. Bake again uncovered until heated through, 12-14 minutes. Remove from oven and stir in *Buffalo sauce* (to taste). Top with *crispy red peppers*. Bon appétit!