Fast & Fresh

Buffalo Pulled Pork Penne
with peppers

HOME CHEF

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.

Prep & Cook Time	Cook Within	Difficulty Level	Spice Level
15-20 min.	5 days	Easy	Medium

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, 5-7minutes. 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!