



In your box

- 4 fl. oz. Cream Sauce Base
- 8 oz. Fully Cooked Pulled Pork
- 4 oz. Mixed Diced Peppers
- 8 oz. Cooked Penne Pasta
-  .88 oz. Zesty Buffalo Sauce
- ½ oz. Crispy Red Peppers

*Contains: milk, wheat, soy

Minimum Internal Protein Temperature

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

Fast & Fresh



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.

Prep & Cook Time

15-20 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium

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 towel 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!