



In your box

- 3 oz. Peas
- 2 tsp. Chicken Broth Concentrate
- 3 oz. Light Cream Cheese
- 8 oz. Cooked Penne Pasta
- 2 Tbsp. Roasted Red Pepper Pesto
- 3 oz. Roasted Red Peppers
- ½ oz. Crispy Red Peppers
- ½ oz. Shredded Parmesan Cheese

Customize It Options

- 8 oz. Italian Pork Sausage Links
- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger
- 16 oz. Double Portion-Shrimp

*Contains: milk, wheat

Minimum Internal Protein Temperature

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

Oven-Ready



Italian Sausage Roasted Red Pepper Alfredo

with Parmesan and peas

NUTRITION per serving—Calories: 679, Carbohydrates: 55g, Sugar: 7g, Fiber: 4g, Protein: 35g, Sodium: 1703mg, Fat: 36g, Saturated Fat: 13g
 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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **diced chicken**, in Step 2, pat chicken dry and place on pasta. Follow same instructions as Italian sausage in Step 3, baking uncovered until chicken reaches minimum internal temperature, 25-28 minutes.
- If using **8 oz. shrimp** or **16 oz. shrimp**, in Step 2, pat shrimp dry and place on pasta. Follow same instructions as Italian sausage in Step 3, baking uncovered until shrimp reaches minimum internal temperature, 15-18 minutes.
- If using **Impossible Burger**, in Step 1, omit chicken broth. In Step 2, break into small pieces and place on pasta. Follow same instructions as Italian sausage in Step 3, baking uncovered until heated through, 15-18 minutes.



1. Prepare the Ingredients

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **pasta**, **roasted red peppers**, **peas**, and **chicken broth** in provided tray.



2. Add the Sausage

- Remove **sausage** from casing and break into small pieces. Top **pasta** with **cream cheese** and sausage.



3. Bake the Meal

- Bake uncovered in hot oven until **sausage** reaches a minimum internal temperature of 160 degrees, 20-25 minutes.
- Carefully remove from oven. Stir in **red pepper pesto** until creamy. Garnish with **crispy red peppers** and **Parmesan**. Bon appétit!