In your box

¼ tsp. Red Pepper Flakes
4 oz. Coin Cut Carrots
8 oz. Bolognese Sauce
8 oz. Cooked Penne Pasta
2 oz. Shredded Mozzarella
4 Butter Crackers

Customize It Options

8 oz. Italian Pork Sausage Links
16 oz. Italian Pork Sausage Links–
    Double Portion
4 Beyond Sausage Links

*Contains: milk, wheat, soy

You will need

Pepper

Oven-Ready

Italian Sausage Bolognese
with pasta and carrots

HOME CHEF

NUTRITION per serving–Calories: 732, Carbohydrates: 57g, Fat: 38g, Protein: 42g, Sodium: 1654mg.
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
40-50 min.	5 days	Easy	Not Spicy

1

Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **pasta**, **carrots**, **sauce**, ¼ cup **water**, and a pinch of **pepper** in provided tray. Spread into an even layer.

2

Add the Sausage

- Remove **Italian sausage** from casing. Crumble into small pieces and place on **pasta**.
- *If using **16 oz. Italian sausage**, follow same instructions. If using **Beyond Meat sausage**, break into small chunks and follow same instructions.*

3

Bake the Dish

- Cover dish with foil and bake in hot oven, 30 minutes.
- Carefully remove from oven and remove foil. Gently stir to combine. *Tray is hot! Use a utensil.*
- Top with **mozzarella** and crush **butter crackers** over meal. Bake again uncovered until cheese is melted and **sausage** reaches a minimum internal temperature of 160 degrees, 8-12 minutes.
- *If using **16 oz. Italian sausage**, follow same instructions. If using **Beyond Meat sausage**, bake uncovered until heated through, 8-12 minutes.*
- Let rest, 3 minutes. Garnish with **red pepper flakes** (to taste). Bon appétit!