



#### In your box

- 3 oz. Peas
- ½ oz. Crispy Red Peppers
- 8 oz. Cooked Fettuccine
- 2 oz. Shredded Mozzarella
- ¼ tsp. Red Pepper Flakes
- 10 fl. oz. Marinara Sauce
- 2 oz. Light Cream Cheese
- 1 Tbsp. Basil Pesto

#### Customize It Options

- 12 oz. Diced Chicken Tenderloin
- 14 oz. Diced Chicken Thighs
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

\*Contains: milk, wheat

#### You will need

- Salt, Pepper



Oven-Ready

## Creamy Tuscan Chicken Fettuccine

with mozzarella and peas

NUTRITION per serving—Calories: 652, Carbohydrates: 60g, Fat: 18g, Protein: 56g, Sodium: 1706mg.  
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

Mild



### 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**, **marinara**, **peas**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray.
- Crumble **cream cheese** and place on top.



### Add the Chicken

- Pat **chicken** dry. Place evenly on **pasta** and season with a pinch of **salt** and **pepper**.
- *If using **diced chicken thighs**, follow same instructions. If using **whole chicken breasts**, cut into 1" dice and follow same instructions as diced chicken.*



### Finish the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 22-27 minutes.
- Carefully remove from oven. Add **pesto** and a pinch of **salt** and **pepper** and stir until creamy. Spread into a single layer and top with **mozzarella**.
- Bake again until mozzarella has melted, 5-7 minutes.
- Carefully remove from oven. Garnish with **crispy red peppers** and **red pepper flakes** (to taste). Bon appétit!