



In your box

- 8 oz. Cooked Penne Pasta
- 2 Tbsp. Basil Pesto
- 2 oz. Shredded Mozzarella
- ½ tsp. Garlic Salt
- 2 oz. Roasted Red Tomatoes
- 1 oz. Grated Parmesan
- 6 fl. oz. Marinara Sauce

Customize It Options

- 14 oz. Diced Chicken Thighs
- 12 oz. Impossible Burger
- 8 oz. Shrimp
- 8 oz. Italian Pork Sausage Links
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, wheat

Minimum Internal Protein Temperature

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

Oven-Ready



Bruschetta Chicken Penne Pasta Bake

with mozzarella

NUTRITION per serving—Calories: 645, Carbohydrates: 51g, Sugar: 9g, Fiber: 5g, Protein: 59g, Sodium: 1581mg, Fat: 23g, Saturated Fat: 9g
 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.

Customize It Instructions

- If using **whole chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as diced chicken thighs.
- If using **Impossible burger**, follow same instructions as chicken thighs in Steps 2 and 3, breaking into smaller pieces and baking uncovered until heated through, 15-20 minutes.
- If using **Italian sausage**, remove from casing, if necessary. Follow same instructions as chicken thighs in Steps 2 and 3, breaking up sausage into smaller pieces and baking uncovered until no pink remains and pork reaches minimum internal temperature, 20-25 minutes.
- If using **shrimp**, follow same instructions as chicken thighs in Steps 2 and 3, baking uncovered until shrimp reaches minimum internal temperature, 15-20 minutes.



1. Prepare the Ingredients

- Preheat oven to 425 degrees.
- Combine **pasta, tomatoes, and marinara** in provided tray.



2. Add Chicken and Bake Meal

- Pat **chicken** dry, and season all over with **garlic salt**. Place chicken on **pasta**.
- Bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 20-25 minutes.



3. Add Cheese and Finish Meal

- Carefully remove tray from oven. Stir to combine. Top with **mozzarella** and bake uncovered again until mozzarella is melted, 3-5 minutes.
- Carefully remove tray from oven. Top with **Parmesan** and **pesto**. Bon appétit!