



In your box

- ½ oz. Seasoned Croutons
- 4 oz. Swiss Chard
- 2 oz. Sour Cream
- 4 tsp. Mirepoix Broth Concentrate
- 6 oz. Ziti
- 2 tsp. Italian Seasoning Blend
- ¼ tsp. Red Pepper Flakes
- 1 oz. Grated Parmesan
- 1 Roma Tomato

Customize It Options

- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 10 oz. Antibiotic-Free Ground Beef
- 13 oz. Boneless Skinless Chicken Breasts
- 8 oz. Shrimp

*Contains: milk, wheat, soy

You will need

- Olive Oil, Salt, Pepper
- Medium Pot, Colander, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Classic Meal Kit



Italian Pork Wedding Pasta

with Swiss chard and tomatoes

NUTRITION per serving—Calories: 834, Carbohydrates: 78g, Sugar: 9g, Fiber: 5g, Protein: 46g, Sodium: 1650mg, Fat: 37g, Saturated Fat: 14g
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

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Ingredient(s) used more than once: **Parmesan**

Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground pork in Step 3, breaking up burger until heated through, 4-6 minutes.
- If using **ground beef**, follow same instructions as ground pork in Step 3, breaking up until beef reaches minimum internal temperature, 4-6 minutes.
- If using **shrimp**, pat dry. Follow same instructions as ground pork in Step 3, cooking until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **chicken**, pat dry and cut into 1" dice. Follow same instructions as ground pork in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 9-11 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander. Set aside.
- While pasta cooks, prepare ingredients.



2. Prepare the Ingredients

- Stem **Swiss chard** and coarsely chop leaves.
- Core **tomato** and cut into ½" dice.
- Coarsely crush **croutons** and combine with a pinch of **Parmesan** (reserve remaining for pasta). Set aside.



3. Cook the Ground Pork

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **ground pork**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir often, breaking up meat, until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 4-6 minutes.



4. Add the Pasta

- Add **Swiss chard**, **tomato**, **mirepoix base**, and **seasoning blend** to hot pan. Stir constantly until chard is wilted, 1-2 minutes.
- Stir in reserved **pasta cooking water** and **pasta** until combined.
- Remove from burner. Stir in **sour cream**, remaining **Parmesan**, **red pepper flakes** (to taste), ¼ tsp. **salt**, and a pinch of **pepper** until combined.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with crushed **Parmesan-crouton mixture**. Bon appétit!