



In your box

8 oz. Cooked Penne Pasta
2 oz. Shredded Mozzarella
1 Tbsp. Tomato Paste
1 oz. Sour Cream
3 oz. Light Cream Cheese
🌶 ¼ tsp. Red Pepper Flakes
2 Tbsp. Sun-Dried Tomato Pesto
3 oz. Peas

Customize It Options

8 oz. Fully Cooked Shredded Chicken Breast
8 oz. Fully Cooked Pulled Pork

*Contains: milk, wheat

You will need

Salt, Pepper

Minimum Internal Protein Temperature

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

Fast & Fresh



Creamy Sun-Dried Tomato Chicken Penne Bake

with mozzarella

NUTRITION per serving—Calories: 583, Carbohydrates: 52g, Sugar: 7g, Fiber: 4g, Protein: 46g, Sodium: 1157mg, Fat: 23g, Saturated Fat: 12g
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
10-15 min.

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Mild

Before you cook

All cook times are approximate based on testing.



Customize It Instructions

If using **pulled pork**, coarsely chop. Excess pork fat will render while cooking and add flavor. Follow same instructions as chicken, baking in hot oven on baking sheet or microwaving until heated through, 5-8 minutes.

1. Make the Dish

- If using microwave: Thoroughly rinse any fresh produce and pat dry. Combine **pasta**, $\frac{1}{4}$ cup **water**, **tomato paste**, **pesto**, **peas**, **cream cheese**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper** in provided tray. Top with **shredded chicken**, breaking up with your hands. Cover tray with a damp paper towel. Microwave until heated through, 5-8 minutes, stirring halfway through. Carefully remove tray from microwave. Stir in **sour cream**, 2 Tbsp. **water**, and $\frac{1}{4}$ tsp. salt until combined. Garnish with **cheese** and **red pepper flakes** (to taste). Bon appétit!
- If using oven: Preheat oven to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Combine **pasta**, $\frac{1}{4}$ cup **water**, **tomato paste**, **pesto**, **peas**, **cream cheese**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper** in provided tray. Top with **shredded chicken**, breaking up with your hands. Place tray on baking sheet and bake uncovered in hot oven until heated through, 5-8 minutes, stirring halfway through. Carefully remove from oven. Stir in **sour cream**, 2 Tbsp. **water**, and $\frac{1}{4}$ tsp. salt until combined. Garnish with **cheese** and **red pepper flakes** (to taste). Bon appétit!