



In your box

- 3 oz. Roasted Red Peppers
- 6 fl. oz. Marinara Sauce
- 1 oz. Shredded Cheddar Cheese
- 8 oz. Fully Cooked Pulled Chicken Breast
- 2 oz. Sour Cream
- 🌶️ ½ oz. Crispy Jalapeños
- 1 oz. Light Cream Cheese
- 8 oz. Cooked Penne Pasta
- 🌶️ 2 tsp. Chipotle Seasoning

*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



Chipotle Chicken Penne Bolognese

with roasted red peppers and cheddar

NUTRITION per serving—Calories: 594, Carbohydrates: 54g, Sugar: 10g, Fiber: 4g, Protein: 45g, Sodium: 1744mg, Fat: 21g, 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

10-15 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.



1. Bake the Meal

- *If using microwave:* Thoroughly rinse any fresh produce and pat dry. Combine **pasta, marinara, cream cheese, seasoning blend, and roasted red peppers** in provided tray. Top with **chicken, ¼ tsp. salt, and a pinch of pepper**. Cover tray with a damp paper towel. Microwave until chicken is heated through, 5-8 minutes. Carefully remove tray from microwave. Stir in half the **sour cream** (reserve remaining for garnish) until combined and creamy. Garnish with remaining sour cream, **cheddar cheese, and crispy jalapeños** (to taste). Bon appétit!
- *If using oven:* Preheat oven to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Combine **pasta, marinara, cream cheese, seasoning blend, and roasted red peppers** in provided tray. Top with **chicken, ¼ tsp. salt, and a pinch of pepper**. Place tray on baking sheet and bake uncovered in hot oven until chicken is heated through, 9-10 minutes. Carefully remove tray from oven. Stir in half the **sour cream** (reserve remaining for garnish) until combined and creamy. Garnish with remaining sour cream, **cheddar cheese, and crispy jalapeños** (to taste). Bon appétit!