



In your box

- 8 oz. Cooked Penne Pasta
- 6 fl. oz. Marinara Sauce
- 1 oz. Seasoned Croutons
- 1 oz. Shredded Asiago Cheese
- 2 oz. Sliced Yellow Onions
- 2 oz. Light Cream Cheese
- 🌶️ ¼ tsp. Red Pepper Flakes
- 4 oz. Grape Tomatoes

Customize It Options

- 8 oz. Shrimp
- 12 oz. Impossible Burger
- 10 oz. Ground Beef
- 8 oz. Fully Cooked Pulled Pork
- 8 oz. Fully Cooked Shredded Chicken Breast

*Contains: milk, wheat, soy

You will need

Salt, Pepper

Minimum Internal Protein Temperature

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

Oven-Ready



Creamy Shrimp Diavolo Penne Bake

with grape tomatoes and Asiago

NUTRITION per serving—Calories: 513, Carbohydrates: 61g, Sugar: 13g, Fiber: 5g, Protein: 32g, Sodium: 1341mg, Fat: 15g, Saturated Fat: 7g
 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

35-45 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **shredded chicken**, in Step 2, break into smaller pieces and place on pasta. Follow same instructions as shrimp in Step 3, baking uncovered until chicken is heated through, 35-40 minutes.
- If using **Impossible burger**, in Step 2, break into smaller pieces and place on pasta. Follow same instructions as shrimp in Step 3, baking uncovered until burger is heated through, 35-40 minutes.
- If using **pulled pork**, in Step 2, break into smaller pieces and place on pasta. Follow same instructions as shrimp in Step 3, baking uncovered until pork is heated through, 35-40 minutes.
- If using **ground beef**, in Step 2, break into smaller pieces and place on pasta. Follow same instructions as shrimp in Step 3, baking uncovered until beef reaches minimum internal temperature, 35-40 minutes.



1. Prepare the Ingredients

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Mix **pasta**, **marinara**, $\frac{1}{4}$ cup **water**, **cream cheese**, $\frac{1}{4}$ tsp. **salt**, to taste, and a pinch of **pepper** in provided tray until combined.
- Top with **tomatoes** and **onions**.



2. Top with Shrimp

- Pat **shrimp** dry.
- Place shrimp on **pasta** in a single layer.



3. Bake the Dish

- Bake uncovered in hot oven until **shrimp** reaches a minimum internal temperature of 145 degrees, 35-40 minutes.
- Carefully remove from oven. Mix well, then rest, 5 minutes.
- Crush **croutons** in bag. Top pasta with **Asiago cheese**, crushed croutons, and **red pepper flakes** (to taste). Bon appétit!