



In your box

- 1 Red Bell Pepper
- 1 Red Onion
- 4 oz. Broccolini
- 6 oz. Campanelle Pasta
- 4 oz. Light Cream
- 1 oz. Grated Pecorino Cheese
- 2 Tbsp. Basil Pesto
- .3 oz. Butter

Customize It Options

- 12 oz. Impossible Burger
- 8 oz. Shrimp
- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. Steak Strips

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Pot, Baking Sheet, Colander

Minimum Internal Protein Temperature

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

Classic Meal Kit



Basil-Pecorino Campanelle

with roasted broccolini

NUTRITION per serving—Calories: 715, Carbohydrates: 89g, Sugar: 17g, Fiber: 7g, Protein: 17g, Sodium: 1049mg, Fat: 34g, 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

7 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **pasta cooking water**

Customize It Instructions

- Meat lovers! If using proteins, cook in a large non-stick pan over medium-high heat with 2 tsp. **olive oil**. If using **Impossible burger**, breaking up burger until heated through, 5-7 minutes. If using **shrimp**, pat dry. Cook until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side. If using **steak strips**, separate into a single layer and pat dry. Season all over with a pinch of **salt** and **pepper**. Stir occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Season all over with a pinch of **salt** and **pepper**. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. Add to pasta as desired.



1. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into ½" dice.
- Halve and peel **onion**. Cut halves into ½" slices.
- Trim bottom end from **broccolini** and cut into ¾" slices at an angle.



2. Roast the Vegetables

- Toss together **red bell pepper**, **onion** (breaking up into pieces), **broccolini**, 4 tsp. **olive oil**, ½ tsp. **salt**, and ¼ tsp. **pepper** on prepared baking sheet. Massage oil and seasoning into vegetables.
- Spread into a single layer and roast in hot oven until caramelized and tender, 17-20 minutes.
- While vegetables roast, cook pasta.



3. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until slightly undercooked, 7-9 minutes. Pasta should be *slightly firmer than al dente*.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside. Reserve pot; no need to wipe clean.



4. Make the Sauce

- Return pot used to cook pasta to medium-high heat. Add **cream** and half the **pasta cooking water** (reserve remaining for adjusting consistency) and bring to a boil.
- Once boiling, stir in **pasta**. Return to a boil.
- Once boiling, stir often until sauce is creamy and clings to pasta, 4-7 minutes.



5. Finish the Pasta

- Remove pot from burner and stir in **pecorino**, **basil pesto**, and **butter** until smooth.
- If sauce is too thick, add reserved pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.
- Plate dish as pictured on front of card, topping **pasta** with **roasted vegetables**. Bon appétit!