



In your box

- 1 oz. Grated Parmesan
- .6 oz. Butter
- 2 oz. Shredded Mozzarella
- 8 oz. Cooked Penne Pasta
- 1 oz. Shredded Asiago Cheese
- 1 tsp. Chimichurri Seasoning
- 2 Tbsp. Italian Panko Blend
- 6 fl. oz. Marinara Sauce

Customize It Options

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

*Contains: milk, wheat

Minimum Internal Protein Temperature

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

Oven-Ready



Three Cheese Chicken Penne Bake

with marinara

NUTRITION per serving—Calories: 701, Carbohydrates: 52g, Sugar: 7g, Fiber: 4g, Protein: 58g, Sodium: 1568mg, Fat: 26g, 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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **ground beef**, follow same instructions as chicken in Steps 1, 2, and 3, breaking up into small pieces and baking covered, 15 minutes, then uncovered until beef reaches minimum internal temperature, 15-17 minutes.
- If using **shrimp**, follow same instructions as chicken in Steps 1, 2, and 3, baking covered, 15 minutes, then uncovered until shrimp reaches minimum internal temperature, 10-12 minutes.
- If using **Impossible burger**, follow same instructions as chicken in Steps 1, 2, and 3, breaking up into small pieces and baking covered, 15 minutes, then uncovered until burger is heated through, 15 minutes.
- If using **ground pork**, follow same instructions as chicken in Steps 1, 2, and 3, breaking up into small pieces and baking covered, 15 minutes, then uncovered until pork reaches minimum internal temperature, 15 minutes.



1. Prepare the Ingredients

- Preheat oven to 425 degrees.
- Pat **chicken** dry.
- Mix **pasta**, chicken, **marinara sauce**, **seasoning blend**, **Parmesan**, and 2 Tbsp. **water** in provided tray. Spread into an even layer.



2. Add the Topping

- Top pasta evenly with **butter**, then **Asiago**, **mozzarella**, and **panko**.



3. Bake the Dish

- Cover tray with foil. Bake covered, 15 minutes.
- Carefully remove tray from oven and remove foil. Bake again uncovered until **cheese** is bubbly and **chicken** reaches a minimum internal temperature of 165 degrees, 15-17 minutes.
- Carefully remove from oven. Bon appétit!