



#### In your box

- 8 oz. Cooked Penne Pasta
- 4 oz. Alfredo Sauce
- 1 oz. Shredded White Cheddar Cheese
- ¼ cup Italian Panko Blend
- 🔥 3 tsp. Hot Sauce
- 1 oz. Shredded Cheddar Cheese

#### Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Steak Strips
- 8 oz. Shrimp

\*Contains: milk, eggs, wheat

#### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Oven-Ready



## Cheesy Buffalo-Style Chicken Alfredo Penne

with panko

NUTRITION per serving—Calories: 664, Carbohydrates: 46g, Sugar: 3g, Fiber: 2g, Protein: 51g, Sodium: 1408mg, 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

**Medium**

## Before you cook

All cook times are approximate based on testing.



### 1. Prepare the Ingredients

- Preheat oven to 425 degrees.
- Pat **chicken** dry.
- Combine chicken, **pasta**, **Alfredo sauce**, both **cheeses**, **hot sauce** (use less if spice averse), and 2 Tbsp. **water** in provided tray.



### 2. Add the Panko

- Top **pasta mixture** evenly with **panko**.

### Customize It Instructions

- If using **shrimp**, pat dry. Follow same instructions as chicken in Steps 1, 2, and 3, baking uncovered in hot oven until shrimp reach minimum internal temperature, 15-20 minutes.
- If using **steak strips**, pat dry. Follow same instructions as chicken in Steps 1, 2, and 3, baking uncovered in hot oven until no pink remains and steak reaches minimum internal temperature, 15-20 minutes. Rest, 3 minutes.



### 3. Bake the Dish

- Bake uncovered in hot oven until golden brown and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully, remove tray from oven. Bon appétit!