



In your box

- 3 oz. Roasted Red Peppers
- 2 Tbsp. Roasted Red Pepper Pesto
- 1 oz. Light Cream Cheese
- ¼ oz. Flour
- 1 oz. Goat Cheese
- 8 oz. Cooked Penne Pasta
- ½ oz. Shredded Parmesan Cheese
- 2 Green Onions
- 2 tsp. Chicken Broth Concentrate

Customize It Options

- 8 oz. Italian Pork Sausage Links
- 8 oz. Shrimp
- 4 Beyond Sausage Hot Italian Links
- 10 oz. USDA Choice Sliced Flank Steak
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

- Olive Oil, Pepper
- Large Non-Stick Pan

Minimum Internal Protein Temperature

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

15 Minute Meal Kit



Roasted Red Pepper and Italian Sausage Penne

with goat cheese

NUTRITION per serving—Calories: 685, Carbohydrates: 48g, Sugar: 4g, Fiber: 3g, Protein: 33g, Sodium: 1626mg, Fat: 41g, Saturated Fat: 13g
 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
4 days

Difficulty Level
Easy

Spice Level
Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**



1. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- On a separate cutting board, remove **Italian sausage** from casing, if necessary.



2. Cook the Italian Sausage

- Place a large non-stick pan over medium-high heat and add 4 tsp. **olive oil**.
- Add **Italian sausage** and **white portions of green onions** to hot pan. Stir often, breaking into small pieces, until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Add **flour** and stir until no dry flour remains in pan.

Customize It Instructions

- If using **Beyond Sausage**, crumble into bite-sized pieces. Follow same instructions as Italian sausage in Step 2, breaking up "sausage", until warmed through, 6-8 minutes. *Vegetarian sausage will not brown.*
- If using **shrimp**, pat dry. Follow same instructions as Italian sausage in Step 2, cooking undisturbed until shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as Italian sausage in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **flank steak**, separate into a single layer and pat dry. Follow same instructions as Italian sausage in Step 2, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



3. Make the Sauce

- Add $\frac{3}{4}$ cup **water**, **chicken broth concentrate**, **cream cheese**, and **red pepper pesto** to hot pan.
- Bring to a simmer, stirring often.
- Once simmering, stir often until slightly thickened, 2-3 minutes.
- Stir in **pasta**, **Parmesan**, and **roasted red peppers** until combined and heated through.
- Remove from burner.



4. Finish the Dish

- Plate dish as pictured on front of card, topping **pasta** with **goat cheese** (crumbling if necessary) and **green portions of green onions**. Bon appétit!