



In your box

- 5 oz. Baby Spinach
- 5 oz. Spaghetti
- 2 Tbsp. Italian Panko Blend
- 4 fl. oz. Cream Sauce Base
- 1 Lemon
- 1 oz. Grated Parmesan

Customize It Options

- 8 oz. Italian Pork Sausage Links
- 12 oz. Impossible Burger
- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Salmon Fillets
- 8 oz. Shrimp

You will need

- Olive Oil, Salt, Pepper
- Colander, Medium Pot, Mixing Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Classic Meal Kit



Lemon Cream and Spinach Sausage Spaghetti

with toasted breadcrumbs

NUTRITION per serving—Calories: 783, Carbohydrates: 66g, Sugar: 6g, Fiber: 5g, Protein: 37g, Sodium: 1689mg, Fat: 41g, Saturated Fat: 17g
 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

20-30 min.

Cook Within

5 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
- Bring 8 cups **water** to a boil in a medium pot
- Ingredient(s) used more than once: **lemon zest**

Customize It Instructions

- If using **Impossible burger**, follow same instructions as Italian sausage in Step 4, breaking up burger until heated through, 4-6 minutes.
- If using **whole chicken breasts**, pat dry, and, on a separate cutting board, cut into 1" pieces. Follow same instructions as Italian sausage in Step 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry. Follow same instructions as Italian sausage in Step 4, cooking until shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **salmon**, pat dry and season flesh side with a pinch of **salt** and **pepper**. Follow same instructions as Italian sausage in Step 4, cooking, skin side up first, until golden brown and salmon reaches minimum internal temperature, 4-6 minutes per side. Serve alongside pasta.



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve ¼ cup **pasta cooking water**. Drain pasta in a colander, then rinse under cold water. Set aside.
- While pasta cooks, prepare ingredients.



2. Prepare the Ingredients

- Coarsely chop **spinach**.
- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- Remove **Italian sausage** from casing, if necessary.



3. Toast the Panko

- Place a large non-stick pan over medium-high heat. Add **panko** to hot, dry pan. Stir constantly until golden brown, 1-2 minutes.
- Remove panko to a mixing bowl. Stir in 1 tsp. **lemon zest** (reserve remaining for garnish) and set aside. Wipe pan clean and reserve.



4. Cook the Sausage and Spinach

- Return pan used to cook panko to medium-high heat.
- Add 1 tsp. **olive oil**, **Italian sausage**, and a pinch of **salt** and **pepper** to hot pan. Break into smaller pieces until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Add **spinach** and stir often until wilted, 1-2 minutes.



5. Make Sauce and Finish Dish

- Stir **cream sauce base**, **pasta cooking water**, **Parmesan**, and a pinch of **salt** and **pepper** into hot pan. Bring to a simmer.
- Once simmering, stir occasionally until combined and thickened, 1-2 minutes.
- Remove from burner and stir in 1 tsp. **lemon juice** and **pasta** until combined.
- Plate dish as pictured on front of card, garnishing with toasted **panko** and remaining **lemon zest**. Squeeze **lemon wedges** over dish to taste. Bon appétit!