



In your box

- ½ oz. Grated Parmesan
- 4 oz. Mixed Diced Peppers
- ¼ tsp. Red Pepper Flakes
- 8 fl. oz. Marinara Sauce
- 9 oz. Par-Cooked Mozzarella Cheese Ravioli

Customize It Options

- 12 oz. Ground Turkey
- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 8 oz. Shrimp
- 12 oz. Ground Chicken

*Contains: milk, eggs, wheat

You will need

Salt, Pepper

Minimum Internal Protein Temperature

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

Oven-Ready



Turkey Diavolo Ravioli

with Parmesan

NUTRITION per serving—Calories: 739, Carbohydrates: 49g, Sugar: 16g, Fiber: 7g, Protein: 51g, Sodium: 1600mg, Fat: 34g, Saturated Fat: 15g
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

50-60 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground turkey in Steps 1, 2, and 3, baking covered in hot oven, 15 minutes, then uncovered until burger is heated through, 15-20 minutes.
- If using **shrimp**, follow same instructions as ground turkey in Steps 1, 2, and 3, baking covered in hot oven, 15 minutes, then uncovered until shrimp reach minimum internal temperature, 15-20 minutes.
- If using **ground chicken**, follow same instructions as ground turkey in Steps 1, 2, and 3, baking covered in hot oven, 20 minutes, then uncovered until chicken reaches minimum internal temperature, 23-27 minutes.
- If using **steak strips**, separate into a single layer and pat dry. Follow same instructions as ground turkey in Steps 1, 2, and 3, baking covered in hot oven, 15 minutes, then uncovered until steak reaches minimum internal temperature, 15-20 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Place **diced peppers** in provided tray. Top with **ravioli**, **marinara**, and 2 Tbsp. **water**. Crumble **ground turkey** over ravioli. Season with ¼ tsp. **salt** and a pinch of **pepper**.
- Cover with foil. Bake covered in hot oven, 20 minutes.



2. Bake the Dish

- Carefully remove from oven. Remove foil.
- Bake again uncovered in hot oven until **ravioli** is heated through and **ground turkey** reaches a minimum internal temperature of 165 degrees, 23-27 minutes.



3. Finish the Dish

- Carefully remove from oven. Stir **ravioli** and **turkey** to combine. Garnish with **Parmesan** and **red pepper flakes** (to taste). Bon appétit!