



In your box

- 4 oz. Mixed Diced Peppers
- 4 fl. oz. Cream Sauce Base
- 8 oz. Cooked Penne Pasta
- 3 oz. Smoky BBQ Sauce
- 2 Tbsp. Italian Panko Blend
- 1 oz. Shredded Cheddar-Jack Cheese
- 🔪 1 tsp. Chipotle Seasoning
- 8 oz. Fully Cooked Pulled Pork

*Contains: milk, wheat

You will need

- Pepper
- Mixing Bowl

Minimum Internal Protein Temperature

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

Oven-Ready



Creamy BBQ Pulled Pork Penne

with cheddar-jack

NUTRITION per serving—Calories: 801, Carbohydrates: 65g, Sugar: 20g, Fiber: 3g, Protein: 36g, Sodium: 1339mg, Fat: 42g, Saturated Fat: 18g
 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

6 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.



1. Prepare the Ingredients

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **pasta**, **diced peppers**, **cream base**, 2 Tbsp. **water**, half the **cheese** (reserve remaining for topping), **pulled pork**, **seasoning blend**, and a pinch of **pepper** in provided tray.
- Cover with foil. Bake covered in hot oven until cheese is melted and peppers begin to soften, 13-15 minutes.
- While pasta cooks, make topping.



2. Make the Topping

- In a mixing bowl, combine **panko** and remaining **cheese**.



3. Finish the Dish

- Carefully remove tray from oven and uncover. Evenly top with **topping**.
- Bake again uncovered in hot oven until **pulled pork** is heated through and topping is melted and lightly browned, 12-14 minutes.
- Carefully remove tray from oven. Top with **BBQ sauce**. Bon appétit!