



#### In your box

- 2 oz. Pepperoni
- 8 oz. Cooked Cavatappi Pasta
- 1 oz. Light Cream Cheese
- 4 oz. Mixed Diced Peppers
- 8 fl. oz. Marinara Sauce
- 2 oz. Baby Spinach
- 1 oz. Shredded Mozzarella

\*Contains: milk, wheat

#### You will need

Salt

#### Minimum Internal Protein Temperature

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

Fast & Fresh



## Pepperoni Pizza Cavatappi with Bell Peppers and Spinach

no prep, quick cook

NUTRITION per serving—Calories: 462, Carbohydrates: 51g, Sugar: 9g, Fiber: 6g, Protein: 18g, Sodium: 1577mg, Fat: 20g, Saturated Fat: 9g  
 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

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

## Before you cook

All cook times are approximate based on testing.



### 1. Cook the Meal

- *If using microwave:* Thoroughly rinse any fresh produce and pat dry. Place **spinach** in provided tray. Top with **cream cheese, marinara, diced peppers**, and ¼ tsp. **salt**. Cover with a damp paper towel. Microwave until peppers are tender, 5-8 minutes. Carefully remove tray from microwave. Stir in **pepperoni** and a pinch of salt. Top with **mozzarella**. Microwave again until pepperoni is hot and cheese is melted, 1-2 minutes. Carefully remove tray from microwave. Bon appétit!
- *If using oven:* Preheat oven to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Place **spinach** in provided tray. Top with **cream cheese, marinara, diced peppers**, and ¼ tsp. **salt**. Place tray on baking sheet and bake uncovered in hot oven until peppers are tender, 8-10 minutes. Carefully remove from oven. Add **pasta, pepperoni**, and a pinch of salt and stir to combine. Top with **mozzarella**. Bake uncovered again until pepperoni is hot and cheese is melted, 8-10 minutes. Carefully remove tray from oven. Bon appétit!