



In your box

- 1 tsp. Chopped Garlic
- 1 Zucchini
- 4 fl. oz. Cream Sauce Base
- 1 Lemon
- 🔪 1 Tbsp. Arrabbiata Pesto
- ½ tsp. Garlic Salt
- 8 oz. Cooked Penne Pasta
- 🔪 ¼ tsp. Red Pepper Flakes
- ½ oz. Feta Cheese Crumbles

Customize It Options

- 10 oz. Ground Pork
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger
- 10 oz. Ground Turkey
- 20 oz. Double Portion Ground Pork

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

15 Minute Meal Kit



Creamy Garlic Pork Penne

with zucchini and feta

NUTRITION per serving—Calories: 715, Carbohydrates: 47g, Sugar: 6g, Fiber: 4g, Protein: 35g, Sodium: 1282mg, Fat: 44g, 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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions as 10 oz. ground pork, working in batches, if necessary.
- If using **ground turkey**, follow same instructions as ground pork in Step 3, breaking up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.
- If using **chicken breasts**, pat dry, and, on a separate cutting board, cut into 1" dice. Follow same instructions as ground pork in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as ground pork in Step 3, breaking up burger until heated through, 4-6 minutes.



1. Prepare the Ingredients

- Trim **zucchini** ends, quarter, and cut into ½" dice.
- Halve **lemon** lengthwise. Cut one half into wedges and juice the other half.



2. Cook the Zucchini

- Place a large non-stick pan over medium-high heat with 2 tsp. **olive oil**.
- Add **zucchini** to hot pan and stir occasionally until tender, 3-4 minutes.



3. Cook the Pork

- Add **ground pork** and **garlic** to hot pan. Break up pork until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Stir in **red pepper flakes** (to taste) and **garlic salt**.



4. Add Sauce and Finish Dish

- Add **cream base**, **pesto**, ¼ tsp. **salt**, a pinch of **pepper**, and 1 Tbsp. **lemon juice** to hot pan. Bring to a simmer.
- Once simmering, remove from burner. Gently stir in **pasta** until combined and warm.
- Plate dish as pictured on front of card, garnishing with **cheese**. Squeeze **lemon wedges** over meal to taste. Bon appétit!