



In your box

- 8 oz. Cooked Penne Pasta
- 4 oz. Light Cream
- 1 tsp. Chimichurri Seasoning
- 1 oz. Grated Parmesan
- 4 oz. Marinara Sauce
- 5 oz. Peas

Customize It Options

- 8 oz. Shrimp
- 16 oz. Double Portion-Shrimp
- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. USDA Choice Sliced Flank Steak
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

*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	

Oven-Ready



Tuscan-Style Tomato Shrimp Penne

with peas

NUTRITION per serving—Calories: 525, Carbohydrates: 58g, Sugar: 12g, Fiber: 6g, Protein: 31g, Sodium: 1444mg, Fat: 19g, Saturated Fat: 10g
 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

3 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp.
- If using **flank steak**, separate steak strips and pat dry. Follow same instructions as shrimp in Steps 2 and 3, baking uncovered in hot oven until no pink remains and steak reaches minimum internal temperature, 18-20 minutes. Rest, 3 minutes.
- If using **chicken breasts**, pat dry, and cut into 1" dice. Follow same instructions as shrimp in Steps 2 and 3, baking uncovered in hot oven until chicken reaches minimum internal temperature, 20-22 minutes.



1. Prepare the Ingredients

- Preheat oven to 425 degrees.
- Mix **pasta, peas, cream, marinara sauce, seasoning blend, and Parmesan** (reserve a pinch for garnish) in provided tray until completely combined.



2. Add the Shrimp

- Pat **shrimp** dry. Top **pasta mixture** evenly with shrimp and a pinch of **salt**.



3. Bake the Dish

- Bake uncovered in hot oven until **shrimp** reaches a minimum internal temperature of 145 degrees, 18-20 minutes.
- Carefully remove from oven. Garnish with reserved **Parmesan**. Bon appétit!