



In your box

- 9 fl. oz. Marinara Sauce
- 2 oz. Roasted Red Tomatoes
- 1 oz. Sliced Banana Peppers
- ½ oz. Grated Parmesan
- 1 tsp. Italian Seasoning Blend
- 1 oz. Shredded Mozzarella
- 4 oz. Sliced Cremini Mushrooms
- 8 oz. Cooked Penne Pasta
- 1 oz. Pepperoni
- ¼ tsp. Red Pepper Flakes

*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



Loaded Pepperoni Pizza Penne

with mozzarella and Parmesan cheeses

NUTRITION per serving—Calories: 425, Carbohydrates: 55g, Sugar: 12g, Fiber: 6g, Protein: 18g, Sodium: 1608mg, Fat: 15g, Saturated Fat: 6g
 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

5 days

Difficulty Level

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.



1. Make the Dish

- *If using microwave:* Combine **pasta, marinara**, a pinch of **salt, seasoning blend, roasted tomatoes**, and **banana peppers** in provided tray. Top with **pepperoni** and **mushrooms**. Cover tray with a damp paper towel. Microwave, 5 minutes. Carefully remove from microwave and stir to combine. Top with **mozzarella**. Microwave again until cheese is melted, 2-3 minutes. Carefully remove from microwave. Top with **Parmesan** and **red pepper flakes** (to taste). Bon appétit!
- *If using oven:* Preheat oven to 375 degrees. Combine **pasta, marinara**, a pinch of **salt, seasoning blend, roasted tomatoes**, and **banana pepper** in provided tray. Top with **pepperoni** and **mushrooms**. Cover tray with foil. Place tray on baking sheet and bake covered in hot oven until heated through, 20-22 minutes. Carefully remove from oven and mix well. Top with **mozzarella**. Cover with foil again and bake again in hot oven until cheese has melted, 3-5 minutes. Top with **Parmesan** and **red pepper flakes** (to taste). Bon appétit!