



#### In your box

- 8 oz. Fully Cooked Pulled Pork
- 4 oz. Crushed Tomatoes
- ½ oz. Grated Parmesan
- 8 oz. Cooked Penne Pasta
- 1 tsp. Italian Seasoning Blend
- 🌶️ ¼ tsp. Red Pepper Flakes
- 3 oz. Peas
- 4 fl. oz. Cream Sauce Base

\*Contains: milk, wheat

#### You will need

Salt, Pepper

#### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Fast & Fresh



## Pulled Pork Ragu Pasta

with peas

NUTRITION per serving—Calories: 710, Carbohydrates: 51g, Sugar: 7g, Fiber: 5g, Protein: 37g, Sodium: 1479mg, Fat: 39g, 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

**15-20 min.**

Cook Within

**4 days**

Difficulty Level

**Easy**

Spice Level

**Mild**

## Before you cook

All cook times are approximate based on testing.



### 1. Make the Meal

- *If using microwave:* In provided tray, combine **cream sauce base, tomatoes, seasoning blend,** and ¼ tsp. **salt.** Stir to combine. Tear **pulled pork** into smaller pieces. Top tomato mixture with **pasta,** pulled pork, **peas,** then a pinch of salt and **pepper.** Cover with a damp paper towel. Microwave on high until warmed through, 4-5 minutes. Carefully remove tray from microwave. Stir in 2 Tbsp. **water** until combined. Garnish with **Parmesan** and **red pepper flakes** (to taste). Bon appétit!
- *If using oven:* Preheat oven to 375 degrees. In provided tray, combine **cream sauce base, tomatoes, seasoning blend,** and ¼ tsp. **salt.** Stir to combine. Tear **pulled pork** into smaller pieces. Top tomato mixture with **pasta,** pulled pork, **peas,** then a pinch of salt and **pepper.** Cover tray with foil and place on baking sheet. Bake covered in hot oven until sauce begins to bubble, 12-15 minutes. Carefully remove tray from oven and remove foil. Stir in 2 Tbsp. **water** until combined. Garnish with **Parmesan** and **red pepper flakes** (to taste). Bon appétit!