



### In your box

- 8 oz. Cooked Fettuccine
- ½ oz. Shredded Parmesan Cheese
- 3 oz. Bruschetta
- ½ tsp. Garlic Salt
- 2 oz. Baby Spinach
- ¼ tsp. Red Pepper Flakes
- 4 fl. oz. Cream Sauce Base

### Customize It Options

- 8 oz. Shrimp
- 16 oz. Double Portion Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. USDA Choice Sliced Flank Steak

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

### You will need

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		

Rest steak or pork after cooking, 3 minutes.

Oven-Ready



## Shrimp Bruschetta Pasta

with cream sauce

NUTRITION per serving—Calories: 443, Carbohydrates: 46g, Sugar: 5g, Fiber: 3g, Protein: 27g, Sodium: 1767mg, Fat: 16g, 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

**20-30 min.**

Cook Within

**3 days**

Difficulty Level

**Easy**

Spice Level

**Mild**

## Before you cook

All cook times are approximate based on testing.

### Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions.
- If using **diced chicken breasts**, drain liquid from chicken. Follow same instructions as shrimp in Steps 2 and 3, baking uncovered in hot oven until no pink remains and chicken reaches minimum internal temperature, 20-25 minutes.
- If using **steak strips**, separate into a single layer and pat dry. Follow same instructions as shrimp in Steps 2 and 3, baking uncovered in hot oven until steak reaches minimum internal temperature, 12-14 minutes. Rest, 3 minutes.



### 1. Prepare the Ingredients

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Add **spinach, cream base, garlic salt, and pasta** to provided tray. Mix until completely combined.



### 2. Add the Shrimp

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



### 3. Finish the Dish

- Bake uncovered in hot oven until shrimp reaches a minimum internal temperature of 145 degrees, 15-18 minutes.
- Carefully remove tray from oven and top with **bruschetta, cheese, and red pepper flakes** (to taste). Bon appétit!