



#### In your box

- 1 tsp. Chopped Garlic
- 3 oz. Roasted Red Peppers
- 8 oz. Cooked Spaghetti
- 2 oz. White Cooking Wine
- ½ tsp. Garlic Salt
- 1 oz. Light Cream Cheese
- 1 oz. Cream Sauce Base
- 1 oz. Shredded Parmesan Cheese

#### Customize It Options

- 8 oz. Shrimp
- 16 oz. Double Portion–Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts

#### You will need

Salt, Pepper

#### Minimum Internal Protein Temperature

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

Oven-Ready



## Creamy White Wine Shrimp Spaghetti

with roasted red peppers

NUTRITION per serving—Calories: 501, Carbohydrates: 43g, Sugar: 5g, Fiber: 3g, Protein: 30g, Sodium: 1846mg, Fat: 20g, Saturated Fat: 12g  
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

25-35 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Not Spicy

## Before you cook

All cook times are approximate based on testing.



### 1. Prepare the Ingredients

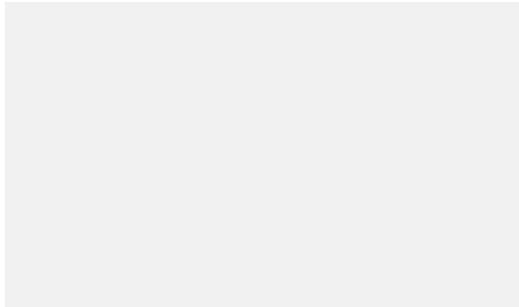
- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Pat **shrimp** dry.
- Combine shrimp, **garlic**, **wine**, **cream sauce base**, and a pinch of **salt** and **pepper** in provided tray.

### 2. Bake the Meal

- Bake uncovered in hot oven until **shrimp** reach a minimum internal temperature of 145 degrees, 12-15 minutes.

### Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp.
- If using **diced chicken**, follow same instructions as shrimp in Steps 1 and 2, baking uncovered in hot oven until chicken reaches minimum internal temperature, 20-25 minutes.



### 3. Finish the Meal

- Carefully remove tray from oven and stir in **garlic salt**, **pasta**, **cream cheese**, and **roasted red peppers** until combined. *Tray will be hot! Use a utensil.*
- Cover with foil. Bake covered in hot oven until pasta is heated through and spinach is wilted, 5-7 minutes.
- Carefully remove tray from oven and remove foil. Stir in **cheese**. Bon appétit!