



In your box

- 8 fl. oz. Tomato Sauce
- 2 oz. Ricotta
- 8 fl. oz. Marinara Sauce
- 2 tsp. Chipotle Pepper Paste
- ¼ tsp. Red Pepper Flakes
- ¼ cup Panko Breadcrumbs
- 1 oz. Shredded Parmesan Cheese
- 8 oz. Cooked Penne Pasta

Customize It Options

- 8 oz. Italian Pork Sausage Links
- 10 oz. Ground Pork

You will need

- Pepper
- Mixing Bowl

Minimum Internal Protein Temperature

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

Oven-Ready



Spicy Baked Penne Diablo

with Italian sausage mini meatballs and Parmesan

NUTRITION per serving—Calories: 636, Carbohydrates: 62g, Sugar: 10g, Fiber: 5g, Protein: 35g, Sodium: 1863mg, Fat: 29g, Saturated Fat: 11g
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

30-40 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

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.
- Combine **pasta**, half the **tomato sauce** (remaining half is yours to use as you please!), **marinara**, and **chipotle pepper paste** (to taste) in provided tray until completely combined.

2. Add the Meatballs

- Remove **Italian sausage** from casing, if necessary.
- In a mixing bowl, combine Italian sausage, **panko**, and half the **ricotta** (remaining half is yours to use as you please!). Form into eight equally-sized mini meatballs.
- Place meatballs on **pasta**.

Customize It Instructions

- If using **ground pork**, follow same instructions as Italian sausage in Steps 2 and 3, baking uncovered in hot oven until pork reaches minimum internal temperature, 20-25 minutes.



3. Bake the Meal

- Bake uncovered in hot oven until **Italian sausage** reaches a minimum internal temperature of 160 degrees, 18-20 minutes.
- Carefully remove from oven. Rest, 5 minutes. Garnish with **Parmesan** and **red pepper flakes** (to taste). Bon appétit!