



Mushroom Penne and Italian Sausage

WITH PARMESAN AND SPINACH

Oven-Ready



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

You Will Need

Cooking Spray

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

8 oz. Cooked Penne Pasta
4 oz. Sliced Cremini Mushrooms
4 fl. oz. Cream Sauce Base
½ tsp. Garlic Salt
½ oz. Shredded Parmesan Cheese
½ oz. Baby Spinach
¼ oz. Flour

Customize It Options

8 oz. Italian Pork Sausage
10 oz. Ground Beef
10 oz. Ground Turkey

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/15712

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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

Before You Cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **ground beef**, follow same instructions as Italian sausage in Steps 1, 2, and 3, baking uncovered in hot oven until beef reaches minimum internal temperature, 17-20 minutes.
- If using **ground turkey**, follow same instructions as Italian sausage in Steps 1, 2, and 3, baking uncovered in hot oven until turkey reaches minimum internal temperature, 17-20 minutes.



1. Start the Sausage and Mushrooms

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Spray provided tray with **cooking spray**.
- Remove **Italian sausage** from casing, if necessary. Add sausage to prepared provided tray and break into smaller pieces. Add **mushrooms** and spread into an even layer.
- Bake uncovered in hot oven until browned, 10-12 minutes.



2. Add the Sauce and Pasta

- Carefully remove tray from oven and drain excess liquid from tray. *Tray will be hot! Use a utensil.*
- Add **flour** and stir until no dry flour remains. Add **cream base, pasta, garlic salt, and spinach** and stir to combine.



3. Bake the Meal

- Bake again uncovered in hot oven until **spinach** wilts and **sausage** reaches a minimum internal temperature of 160 degrees, 10-15 minutes.
- Carefully remove from oven. Stir in half the **cheese** (reserve remaining for garnish).
- To serve, top **pasta** with remaining cheese. Bon appétit!