



Oven-Ready



Shrimp and Broccoli Pasta

with truffle Parmesan cream sauce

NUTRITION per serving—Calories: 520, Carbohydrates: 48g, Sugar: 5g, Fiber: 4g, Protein: 31g, Sodium: 1750mg, Fat: 23g, 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.

In your box

1 oz. Shredded Parmesan Cheese
½ tsp. Truffle Salt
1 tsp. Chopped Garlic
4 fl. oz. Cream Sauce Base
8 oz. Broccoli Florets
8 oz. Cooked Fettuccine
Customize It Options
8 oz. Shrimp
13½ oz. Organic Boneless Skinless Chicken Breasts
10 oz. Steak Strips
12 oz. Boneless Skinless Chicken Breasts

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

You will need

Olive Oil, Salt, Pepper
Microwave-Safe Bowl

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.

Prep & Cook Time
35-45 min.

Cook Within
3 days

Difficulty Level
Easy

Spice Level
Not Spicy

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **whole chicken breasts**, on a separate cutting board, cut into 1" dice. Follow same instructions as shrimp in Steps 2 and 3, baking uncovered in hot oven until 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 no pink remains and steak reaches minimum internal temperature, 15-20 minutes. Rest, 3 minutes.



1. Bake the Broccoli

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **broccoli**, 2 tsp. **olive oil**, and half the **truffle salt** (reserve remaining for sauce) in provided tray.
- Bake uncovered in hot oven, 10 minutes.



2. Add the Pasta

- Carefully remove tray from oven. Stir in **pasta** and **garlic** until combined. *Tray will be hot! Use a utensil.*
- Pat **shrimp** dry. Top pasta with shrimp and a pinch of **salt** and **pepper**.



3. Bake the Meal

- Bake uncovered in hot oven until **broccoli** is tender and **shrimp** reach a minimum internal temperature of 145 degrees, 14-16 minutes.
- While meal bakes, place **cream base** and remaining **truffle salt** in a microwave-safe bowl. Microwave until warm, 30-60 seconds.
- Carefully remove from microwave and stir in half the **Parmesan** (reserve remaining for garnish) until melted and fully combined.
- Carefully remove tray from oven and drain any accumulated juices. Stir in truffle-cream mixture. Garnish with remaining **Parmesan**. Bon appétit!