



### In your box

- ½ oz. Shredded Parmesan Cheese
- 3 oz. Light Cream Cheese
- 2 tsp. Chicken Broth Concentrate
- 8 oz. Cooked Penne Pasta
- 2 Tbsp. Roasted Red Pepper Pesto
- 3 oz. Roasted Red Peppers
- ½ oz. Crispy Red Peppers
- 3 oz. Peas

### Customize It Options

- 8 oz. Italian Pork Sausage Links
- 12 oz. Ground Turkey
- 12 oz. Impossible Burger
- 12 oz. Diced Boneless Skinless Chicken Breasts

\*Contains: milk, wheat

### Minimum Internal Protein Temperature

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

Oven-Ready



# Italian Sausage Roasted Red Pepper Pasta

with Parmesan and peas

NUTRITION per serving—Calories: 678, Carbohydrates: 54g, Sugar: 7g, Fiber: 4g, Protein: 35g, Sodium: 1688mg, Fat: 36g, Saturated Fat: 13g  
 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

**5 days**

Difficulty Level

**Easy**

Spice Level

**Not Spicy**

## Before you cook

All cook times are approximate based on testing.

### Customize It Instructions

- If using **Impossible burger**, follow same instructions as Italian sausage in Steps 2 and 3, baking in hot oven until burger is heated through, 17-20 minutes.
- If using **ground turkey**, follow same instructions as Italian sausage in Steps 2 and 3, baking uncovered in hot oven until turkey reaches minimum internal temperature, 17-20 minutes.
- If using **diced chicken**, pat dry. Follow same instructions as Italian sausage in Steps 2 and 3, baking uncovered in hot oven until chicken reaches minimum internal temperature, 20-25 minutes.



### 1. Prepare the Ingredients

- Preheat oven to 400 degrees.
- Combine **pasta, roasted red peppers, peas, and chicken broth concentrate** in provided tray.



### 2. Add the Sausage

- Remove **sausage** from casing, if necessary, and break into small pieces.
- Top **pasta** with sausage and **cream cheese**. *Cream cheese will melt as meal bakes.*



### 3. Bake the Meal

- Bake uncovered in hot oven until **sausage** reaches a minimum internal temperature of 160 degrees, 20-25 minutes.
- Carefully remove from oven. Stir in **red pepper pesto** until combined. Garnish with **crispy red peppers** and **Parmesan**. Bon appétit!