

THANKSGIVING FAVORITES

LIMITED TIME ONLY!

Check out our Thanksgiving Favorites before they sell out!



FOR MORE INFO



In your box

- 1 oz. Shredded Asiago Cheese
- 2 Garlic Cloves
- 2 oz. Baby Spinach
- 1 tsp. Seasoned Salt Blend
- 6 oz. Campanelle Pasta
- 3 oz. Light Cream Cheese
- 3 Tbsp. Sun-Dried Tomato Pesto

Customize It Options

- 10 oz. Ground Turkey
- 12 oz. Impossible Burger
- 10 oz. Ground Beef
- 10 oz. Ground Pork

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

Medium Pot, Colander, Large Oven-Safe Non-Stick Pan

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.

Classic Meal Kit



Creamy Sun-Dried Tomato Turkey Campanelle

with spinach and Asiago

NUTRITION per serving—Calories: 797, Carbohydrates: 71g, Sugar: 6g, Fiber: 4g, Protein: 46g, Sodium: 1540mg, Fat: 37g, 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	Cook Within	Difficulty Level	Spice Level
30-40 min.	5 days	Intermediate	Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes.
- Set **cream cheese** on counter to soften
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Ingredient(s) used more than once: **seasoned salt**

Customize It Instructions

- If using **ground pork**, follow same instructions as turkey in Step 3, breaking up pork until no pink remains and pork reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, follow same instructions as turkey in Step 3, breaking up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **Impossible burger**, follow same instructions as turkey in Step 3, breaking up burger until heated through, 4-6 minutes.



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



2. Prepare the Ingredients

- Coarsely chop **spinach**.
- Mince **garlic**.



3. Cook the Ground Turkey

- Place a large oven-safe non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **ground turkey** and half the **seasoned salt** (reserve remaining for pasta) to hot pan. Break up meat until no pink remains and ground turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- Add **garlic** and stir constantly until aromatic, 30-60 seconds.



4. Make the Sauce

- Add $\frac{3}{4}$ cup reserved **pasta cooking water** to hot pan. Bring to a boil.
- Once boiling, add **cream cheese**, **pesto**, and a pinch of **pepper**. Stir constantly until creamy and cream cheese melts, 1-2 minutes.
- Stir in **pasta**, **spinach**, and remaining **seasoned salt** until combined. *If too dry, add remaining pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Remove from burner.



5. Bake Pasta and Finish Dish

- Top **pasta** evenly with **shredded cheese**.
- Place pan in hot oven and bake until cheese is melted and bubbly, 6-9 minutes.
- Carefully remove from oven (*handle will be hot!*) and rest, at least 3 minutes.
- Plate dish as pictured on front of card. Bon appétit!