



# Tomato Bacon Bolognese Pasta Bake

WITH MOZZARELLA

Fast & Fresh Family



## Prep & Cook Time

25-35 MIN

## Cook Within

7 DAYS

## Difficulty Level

EASY

## Spice Level

NOT SPICY

## Ingredients

12 oz. Bolognese Meat Sauce  
2 oz. Crumbled Bacon  
16 oz. Cooked Penne Pasta  
4 oz. Grape Tomatoes  
5 oz. Peas  
1 tsp. Chopped Garlic  
8 oz. Vodka Sauce  
2 oz. Shredded Mozzarella

## You Will Need

Olive Oil, Salt, Pepper

View nutritional information at  
[www.homechef.com/19710](http://www.homechef.com/19710)

*\*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.*

*For food safety, heat to a minimum internal temperature of 165 degrees as measured by a thermometer.*

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## Microwave

- Thoroughly rinse any fresh produce and pat dry. Prick **tomatoes** with a fork.
- In provided tray, combine tomatoes, **peas**, and 2 tsp. **olive oil**. Push to one side. Add **bacon** to empty side. (Keep vegetables and bacon separate.)
- Microwave uncovered until bacon crisps, 2-3 minutes.
- Carefully remove from microwave. Remove bacon from tray and set aside. Stir **pasta, Bolognese sauce, vodka sauce, garlic**, ¼ tsp. **salt**, and a pinch of **pepper** into tray until combined. Top with bacon, and **cheese**.
- Microwave uncovered until heated through and cheese melts, 4-5 minutes.
- Carefully remove tray from microwave. Bon appétit!

## Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Prick **tomatoes** with a fork.
- In provided tray, combine tomatoes, **peas**, and 2 tsp. **olive oil**. Push to one side. Add **bacon** to empty side. (Keep vegetables and bacon separate.)
- Place tray on a baking sheet. Bake uncovered in hot oven until bacon crisps, 5-7 minutes.
- Carefully remove from oven. Remove bacon from tray and set aside. Stir **pasta, Bolognese sauce, vodka sauce, garlic**, ¼ tsp. **salt**, and a pinch of **pepper** into tray until combined. Top with bacon and **cheese**.
- Place tray again on a baking sheet. Bake uncovered until heated through and cheese melts, 15-20 minutes.
- Carefully remove tray from oven. Bon appétit!