



Creamy Tomato Pepperoni Pasta

WITH PEPPERS

Fast & Fresh



Prep & Cook Time

20-30 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper

Ingredients

- 2 oz. Pepperoni
- 4 oz. Fire Roasted Diced Tomatoes
- 10 oz. Cooked Gemelli Pasta
- 1 oz. Shredded Mozzarella
- 6 oz. Mixed Diced Peppers
- 3 oz. Light Cream Cheese
- 2 tsp. Chicken Broth Concentrate
- ½ oz. Shredded Parmesan Cheese
- 1 tsp. Italian Seasoning Blend

View nutritional information at www.homechef.com/20284

**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. Set **cream cheese** on counter to soften.
- Combine **diced peppers**, half the **seasoning blend** (reserve remaining for sauce), a pinch of **salt** and **pepper**, and 1 Tbsp. **water** in provided tray.
- Cover with a damp paper towel and microwave until peppers begin to soften, 3-4 minutes.
- Carefully remove tray from microwave. Stir in softened cream cheese, **chicken base**, **tomatoes**, remaining seasoning blend, a pinch of salt, ¼ tsp. pepper, and 1 Tbsp. water until completely combined. Then stir in **pasta**, **mozzarella**, and **pepperoni**.
- Microwave uncovered until heated through, 2-3 minutes.
- Carefully remove tray from microwave.
- To serve, garnish with **Parmesan**. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Set **cream cheese** on counter to soften.
- Combine **diced peppers**, half the **seasoning blend** (reserve remaining for sauce), a pinch of **salt** and **pepper**, 1 tsp. **olive oil**, and 1 Tbsp. **water** in provided tray.
- Place tray on a baking sheet. Bake uncovered in hot oven until peppers are mostly tender, 10-12 minutes.
- Carefully remove tray from oven. Stir in softened cream cheese, **chicken base**, **tomatoes**, remaining seasoning blend, a pinch of salt, ¼ tsp. pepper, and 1 Tbsp. water until completely combined. Then stir in **pasta**, **mozzarella**, and **pepperoni**.
- Cover tray with foil and place again on a baking sheet. Bake again covered in hot oven until heated through, 8-10 minutes.
- Carefully remove from oven.
- To serve, garnish with **Parmesan**. Bon appétit!