



Fast & Fresh

In your box

- 8 oz. Cooked Penne Pasta
- 2 oz. Shredded Mozzarella
- 8 oz. Bolognese Meat Sauce
- ½ tsp. Pink Seasoned Salt
- 1 tsp. Italian Seasoning Blend
- 1 oz. Garlic & Herb Cheese Spread
- 2 oz. Ricotta
- ½ tsp. Chopped Garlic
- 4 oz. Fire Roasted Diced Tomatoes in Juice

If you received different ingredients, we may have sent a substitute. Not to worry!

You will need

Olive Oil, Salt, Pepper

Mixing 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.

NUTRITION per serving—Calories: 540, Carbohydrates: 49g, Sugar: 7g, Fiber: 4g, Protein: 28g, Sodium: 1490mg, Fat: 25g, Saturated Fat: 12g



Bolognese Pasta Bake

with three cheeses

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
25-35 min.

Cook Within
7 days

Difficulty Level
Easy

Spice Level
Not Spicy

Microwave

- Thoroughly rinse any fresh produce and pat dry.
- Add **pasta** in single layer to provided tray. Top with **bolognese sauce, tomatoes, Italian seasoning, pink seasoned salt**, and a pinch of **pepper**.
- Cover with a damp paper towel. Microwave, 3 minutes.
- While meal heats, in a mixing bowl, mash **garlic, cheese spread, ricotta**, and a pinch of **salt** and pepper.
- Carefully remove tray from microwave and stir to combine. Top with eight dollops of garlic-cheese mixture. Add **mozzarella** in a single layer, then top with a pinch of salt and 1 tsp. **olive oil**. Microwave again uncovered until cheese is fully melted and sauce is bubbly, 2-3 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.
- Add **pasta** in single layer to provided tray. Top with **bolognese sauce, tomatoes, Italian seasoning, pink seasoned salt**, 1 Tbsp. **water**, and a pinch of **pepper**.
- Cover tray with foil and place tray on a baking sheet. Bake covered in hot oven, 15 minutes.
- While meal bakes, in a mixing bowl, mash **garlic, cheese spread, ricotta**, and a pinch of **salt** and pepper.
- Carefully remove tray from oven and stir to combine. Top with eight dollops of garlic-cheese mixture. Add **mozzarella** in a single layer, then top with a pinch of salt and 1 tsp. **olive oil**.
- Place tray on a baking sheet. Bake again uncovered in hot oven until cheese is fully melted and sauce is bubbly, 8-10 minutes.
- Carefully remove from oven. Bon appétit!