

Tomato and Italian Sausage Penne Bake

WITH SPINACH Oven-Ready



Prep & Cook Time	Cook Within		
20-30 MIN	5 DAYS		
Difficulty Level	Spice Level		
EASY	NOT SPICY		

You Will Need

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.

View nutritional information at www.homechef.com/22226

*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.

Ingredients

4 oz. Marinara Sauce

5 oz. Baby Spinach

2 oz. Shredded Mozzarella

2 oz. Light Cream Cheese

8 oz. Cooked Penne Pasta

Customize It Options

8 oz. Italian Pork Sausage Links

10 oz. Ground Pork

10 oz. Ground Beef

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

Customize It Instructions

- If using ground beef, follow same instructions as Italian sausage in Steps 2 and 3, baking uncovered in hot oven until beef reaches minimum internal temperature, 17-20
- If using **ground pork**, follow same instructions as Italian sausage in Steps 2 and 3, baking uncovered in hot oven until pork reaches minimum internal temperature, 16-18 minutes.



1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Layer spinach, pasta, marinara, and cream cheese in provided tray. Top with shredded cheese. Spinach will wilt and cream cheese will melt as meal bakes.



2. Add the Sausage

• Remove **sausage** from casing, if necessary, and break into pieces. Place sausage pieces on pasta.



3. Bake the Dish

- Bake uncovered in hot oven until browned and sausage reaches a minimum internal temperature of 160 degrees, 15-20 minutes.
- Carefully remove tray from oven. Stir until cream cheese is incorporated. Bon appétit!

