



# Italian Sausage Penne

WITH SUN-DRIED TOMATO CREAM AND SWEET CORN

Oven-Ready



**Prep & Cook Time**  
20-30 MIN

**Cook Within**  
5 DAYS

**You Will Need**  
Salt, Pepper

**Difficulty Level**  
EASY

**Spice Level**  
NOT SPICY

### Ingredients

- 3 Tbsp. Sun-Dried Tomato Pesto
- 8 oz. Cooked Penne Pasta
- 2 oz. Light Cream Cheese
- 4 oz. Grape Tomatoes
- 1 oz. Shredded Asiago Cheese
- 3 oz. Corn Kernels

### Customize It Options

- 8 oz. Italian Pork Sausage Links
- 8 oz. Shrimp
- 10 oz. Diced Boneless Skinless Chicken Breasts

### 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/22289](http://www.homechef.com/22289)

\*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, sesame, and shellfish ingredients.

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 **diced chicken breasts**, pat dry and season with a pinch of **salt** and **pepper**. Follow same instructions as Italian sausage in Steps 2 and 3, baking uncovered until chicken reaches minimum internal temperature, 20-25 minutes.
- If using **shrimp**, pat dry and season with a pinch of salt and pepper. Follow same instructions as Italian sausage in Steps 2 and 3, baking uncovered until shrimp reaches minimum internal temperature, 15-25 minutes.



### 1. Prepare the Ingredients

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **pasta**,  $\frac{1}{4}$  cup **water**, **tomatoes**, **corn**, and a pinch of **salt** and **pepper** in provided tray.



### 2. Add the Sausage

- Top **pasta** with **cream cheese**. *Cream cheese will melt as pasta bakes.*
- Remove **sausage** from casing, if necessary. Break up sausage into smaller pieces and place on **pasta**.



### 3. Bake the Meal

- Cover tray with foil. Bake covered in hot oven until **sausage** reaches a minimum internal temperature of 160 degrees, 18-22 minutes.
- Carefully remove from oven. Stir in **pesto**, half the **Asiago** (reserve remaining for topping), and a pinch of **salt** and **pepper** until creamy. Rest meal, 3 minutes.
- To serve, top pasta with remaining Asiago. Bon appétit!