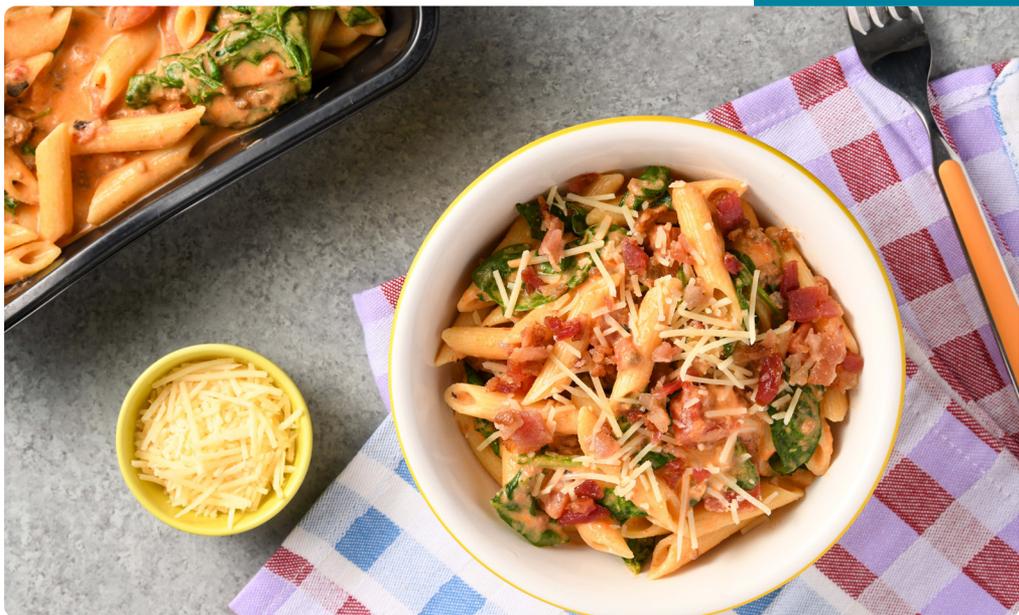




# Bolognese Florentine Penne

WITH BACON AND TOMATOES

Fast & Fresh



## Prep & Cook Time

20-30 MIN

## Cook Within

7 DAYS

## Difficulty Level

EASY

## Spice Level

NOT SPICY

## You Will Need

Salt, Pepper  
Baking Sheet

## Ingredients

- 4 oz. Fire Roasted Diced Tomatoes
- .8 oz. Bacon Bits
- ½ tsp. Garlic Salt
- 8 oz. Cooked Penne Pasta
- 2 oz. Baby Spinach
- 2 oz. Crème Fraîche
- 8 oz. Bolognese Meat Sauce
- 1 oz. Shredded Parmesan Cheese

View nutritional information at [www.homechef.com/24830](http://www.homechef.com/24830)

*\*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.*

**For food safety**, heat to a minimum internal temperature of **165°F** as measured by a thermometer. Heating times may vary.

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## Microwave

- Thoroughly rinse any fresh produce and pat dry. Line a plate with a paper towel.
- Add **bacon** to provided tray. Microwave until crisp, 20-30 seconds.
- Carefully remove tray from microwave. Transfer bacon to towel-lined plate.
- Tear **spinach** leaves. In now-empty tray, combine **Bolognese, pasta, spinach, tomatoes, garlic salt, crème fraîche**, and a pinch of **salt** and **pepper**.
- Cover tray with a damp paper towel. Microwave covered until heated through, 3-4 minutes.
- Carefully remove tray from microwave. Stir to combine.
- To serve, top pasta with **cheese** and bacon. Bon appétit!

## Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. *Make sure to use conventional oven setting, not convection.* Thoroughly rinse any fresh produce and pat dry. Line a plate with a paper towel.
- Add **bacon** to provided tray. **Place tray on a baking sheet.** Bake uncovered in hot oven until crisp, 3-5 minutes.
- Carefully remove tray from oven. Transfer bacon to towel-lined plate.
- Tear **spinach** leaves. In now-empty tray, combine **Bolognese, pasta, spinach, tomatoes, garlic salt, crème fraîche**, and a pinch of **salt** and **pepper**.
- Cover tray with foil. **Place tray on a baking sheet.** Bake again covered in hot oven until heated through, 15-20 minutes.
- Carefully remove tray from oven. Stir to combine.
- To serve, top pasta with **cheese** and bacon. Bon appétit!