

Spicy Roasted Red Pepper Pasta

WITH PEPPERONI AND PEAS

Fast & Fresh



Prep & Cook Time

30-40 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

MILD

You Will Need

Salt
Baking Sheet

Ingredients

3 oz. Peas
2 oz. Pepperoni
3 Tbsp. Arrabbiata Pesto
2 oz. Roasted Red Peppers
8 oz. Cooked Cavatappi Pasta
1 tsp. Garlic Pepper
½ oz. Cheese and Garlic Croutons
¼ oz. Flour
4 fl. oz. Cream Sauce Base
½ oz. Shredded Parmesan Cheese

View nutritional information at www.homechef.com/24839

*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.
- Combine **garlic pepper, cream base, red peppers, flour**, ¼ cup **water**, and a pinch of **salt** in provided tray. Cover with a damp paper towel. Microwave covered until warmed through, 2-3 minutes.
- Carefully remove from microwave. Add **pasta, peas**, half the **cheese** (reserve remaining for garnish), **pesto** (to taste), and ¼ tsp. salt. Stir to combine. Top with a single layer of **pepperoni**. Cover again with a damp paper towel. Microwave covered until heated through, 3-4 minutes.
- Carefully remove from microwave. Stir to combine. Crush **croutons** in shipping bag.
- To serve, garnish with remaining cheese and croutons. 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.
- Combine **garlic pepper, cream base, red peppers, flour**, ¼ cup **water**, and a pinch of **salt** in provided tray. Cover tray with foil. **Place tray on a baking sheet**. Bake covered in hot oven, 10 minutes.
- Carefully remove tray from oven and remove foil. Add **pasta, peas, pesto** (to taste), and ¼ tsp. salt. Stir to combine. Top with a single layer of **pepperoni** and half the **cheese** (reserve remaining for garnish). **Place tray on a baking sheet**. Bake again uncovered in hot oven until heated through and pepperoni is crispy, 20-25 minutes.
- Carefully remove from oven. Stir to combine. Crush **croutons** in shipping bag.
- To serve, garnish with remaining cheese and croutons. Bon appétit!