



Italian Sausage and Red Pepper Pasta

WITH PARMESAN AND PEAS

Oven-Ready



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

Difficulty Level

EASY

Spice Level

NOT SPICY

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.

Ingredients

- 3 oz. Cream Cheese
- ½ oz. Crispy Fried Onions
- 3 oz. Peas
- 3 oz. Roasted Red Peppers
- 2 Tbsp. Roasted Red Pepper Pesto
- 8 oz. Cooked Penne Pasta
- 2 tsp. Chicken Broth Concentrate
- ½ oz. Shredded Parmesan Cheese

Customize It Options

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

View nutritional information at www.homechef.com/25006

*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.

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. Follow same instructions as Italian sausage in Steps 2 and 3, baking uncovered in hot oven until chicken reaches minimum internal temperature, 20-25 minutes.
- If using **shrimp**, pat dry. Follow same instructions as Italian sausage in Steps 2 and 3, baking uncovered in hot oven until shrimp reach minimum internal temperature, 18-20 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.
- Combine **pasta**, **red peppers**, **peas**, 2 Tbsp. **water**, and **chicken base** in provided tray.



2. Add the Italian Sausage

- Remove **Italian sausage** from casing, if necessary, and break into small pieces.
- Top **pasta** with sausage and **cream cheese**. *Cream cheese will melt as meal bakes.*



3. Bake the Meal

- Bake uncovered in hot oven until **sausage** reaches a minimum internal temperature of 160 degrees, 20-25 minutes.
- Carefully remove from oven. Stir in **pesto** until combined. *Tray will be hot! Use a utensil.*
- To serve, garnish with **crispy onions** and **Parmesan**. Bon appétit!