



Spinach and Bolognese Spaghetti

WITH GARLIC & HERB GOAT CHEESE

Fast & Fresh



Prep & Cook Time

20-30 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

MILD

You Will Need

Salt
Baking Sheet

Ingredients

½ tsp. Garlic Salt
1 oz. Cream Cheese
¼ tsp. Red Pepper Flakes
8 oz. Cooked Spaghetti
1 oz. Garlic & Herb Goat Cheese
2 oz. Baby Spinach
10 oz. Bolognese Meat Sauce

View nutritional information at
www.homechef.com/26456

**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 **spinach**, a pinch of **salt**, **pasta**, **garlic salt**, **cream cheese**, and **Bolognese** in provided tray. Cover tray with a damp paper towel. Microwave until warmed through, 5-8 minutes.
- *Cream cheese will melt as meal heats.*
- Carefully remove tray from microwave. Stir to combine.
- To serve, garnish with **goat cheese** (crumbling if necessary) and **red pepper flakes** (to taste). Bon appétit!

Oven

- Turn oven on to 375 degrees. *Make sure to use conventional oven setting, not convection.* Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **spinach**, a pinch of **salt**, **pasta**, **garlic salt**, **cream cheese**, and **Bolognese** in provided tray. Cover tray with foil. **Place on a baking sheet.** Bake covered in hot oven until heated through, 15-20 minutes.
- *Cream cheese will melt as meal heats.*
- Carefully remove tray from oven. Stir to combine.
- To serve, garnish with **goat cheese** (crumbling if necessary) and **red pepper flakes** (to taste). Bon appétit!