



## Prep & Cook Time

20-30 MIN

## Cook Within

7 DAYS

## Difficulty Level

EASY

## Spice Level

MILD

## You Will Need

Baking Sheet

## Ingredients

- 1 oz. Basil Pesto
- 8 oz. Fully Cooked Seasoned Diced Chicken Breast
- 2 oz. Crème Fraîche
- ½ tsp. Garlic Salt
- ¼ tsp. Red Pepper Flakes
- ½ oz. Shredded Parmesan Cheese
- 8 oz. Cooked Penne Pasta
- 2 oz. Baby Spinach
- 8 oz. Marinara Sauce

View nutritional information at [www.homechef.com/26476](http://www.homechef.com/26476)

*\*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.*

*Recipe designed for use with **black** tray (as pictured); if you receive a different tray, please contact customer support before cooking.*

**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. Drain **chicken**, pat dry, and separate pieces.
- Combine **marinara**, **spinach**, and **garlic salt** in provided tray.
- Cover tray with a damp paper towel. Microwave, 3 minutes.
- Carefully remove tray from microwave. Stir in **crème fraiche** and **pesto** until creamy. Then stir in **pasta** until combined. Top evenly with chicken.
- Cover tray again with a damp paper towel. Microwave until warmed through, 3-5 minutes.
- Carefully remove tray from microwave.
- To serve, garnish with **cheese** and **red pepper flakes** (to taste). 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. Drain **chicken**, pat dry, and separate pieces.
- Combine **marinara**, **spinach**, and **garlic 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. Stir in **crème fraiche** and **pesto** until creamy. Then stir in **pasta** until combined. Top evenly with chicken.
- Cover tray again with foil. **Place on a baking sheet.** Bake again covered in hot oven until warmed through, 8-10 minutes.
- Carefully remove tray from oven.
- To serve, garnish with **cheese** and **red pepper flakes** (to taste). Bon appétit!