



Cajun-Style Cheddar Bolognese Penne

WITH PEPPERS

Fast & Fresh Family



Prep & Cook Time

30-40 MIN

Cook Within

7 DAYS


Difficulty Level

EASY

Spice Level

MEDIUM

Ingredients

- 16 oz. Cooked Penne Pasta
- 6 oz. Mixed Diced Peppers
-  2 tsp. Cajun Seasoning
- 1 tsp. Onion Salt
- 3 oz. Shredded Cheddar Cheese
- 2 oz. Crispy Fried Onions
- 14 oz. Bolognese Meat Sauce
- 4 fl. oz. Cream Sauce Base

You Will Need

Baking Sheet

View nutritional information at www.homechef.com/21298

**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 **peppers** and 2 Tbsp. **water** in one provided tray.
- Cover tray with a damp paper towel. Microwave covered until peppers are tender, 4-5 minutes.
- Carefully remove tray from microwave. Transfer half the peppers to second provided tray. In both trays, evenly divide **pasta, cream base, onion salt, Bolognese, Cajun seasoning** (to taste), and **cheese**. Stir to combine. *Tray will be hot! Use a utensil.*
- Cover both trays with a damp paper towel. Microwave both trays covered until cheese is melted and pasta is heated through, 4-5 minutes.
- Carefully remove from microwave. Stir to combine.
- To serve, evenly top both trays with **crispy onions**. 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 **peppers** and 2 Tbsp. **water** in one provided tray. Cover tray with foil. **Place tray on a baking sheet**. Bake covered in hot oven until peppers are tender, 10-12 minutes.
- Carefully remove from oven. Transfer half the peppers to second provided tray. In both trays, evenly divide **pasta, cream base, onion salt, Bolognese, Cajun seasoning** (to taste), and **cheese**. Stir to combine. *Tray will be hot! Use a utensil.*
- Cover trays with foil. **Place both trays on a baking sheet**. Bake both trays again covered in hot oven until cheese is melted and pasta is heated through, 18-20 minutes.
- Carefully remove from oven. Stir to combine.
- To serve, evenly top both trays with **crispy onions**. Bon appétit!