

# Lemony Italian Sausage Penne

WITH PARMESAN CHEESE

Oven-Ready



**Prep & Cook Time**

30-40 MIN

**Cook Within**

4 DAYS

**You Will Need**

Olive Oil, Salt

**Difficulty Level**

EASY

**Spice Level**

NOT SPICY

**Ingredients**

- 2 oz. Cream Cheese
- 16 oz. Cooked Penne Pasta
- 4 fl. oz. Cream Sauce Base
- 8 oz. Sliced Yellow Squash
- 1 tsp. Garlic Pepper
- 1 Lemon
- 1/2 oz. Parsley
- 1 oz. Shredded Parmesan Cheese
- 16 oz. Italian Pork Sausage
- 4 oz. Grape Tomatoes

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**Minimum Internal Protein Temperature**

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/29366](http://www.homechef.com/29366)

\*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, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

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

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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Ingredient(s) used more than once: **lemon, shredded cheese**



### 1. Prepare the Ingredients

- Prick **tomatoes** with a fork (if you receive a whole tomato, cut into 1" dice).
- Remove **Italian sausage** from casing, if necessary.
- Break sausage into bite-sized pieces using hands.
- Evenly divide tomatoes, **squash**, Italian sausage, and 1 tsp. **olive oil** between both provided trays.



### 2. Start the Italian Sausage and Vegetables

- Bake uncovered in hot oven until **sausage** begins to brown, 10-15 minutes.
- *Sausage will finish baking in a later step.*
- While meal bakes, zest and halve **lemon**. Cut one half into wedges and juice the other half.
- After 10-15 minutes, carefully remove both trays from oven. Evenly divide **pasta, cream base, cream cheese, 1 Tbsp. lemon juice, 1 tsp. lemon zest, ¼ tsp. salt, garlic pepper, 1 Tbsp. water,** and half the **shredded cheese** (reserve remaining for garnish) between both trays. *Cream cheese will melt as meal bakes.*
- Stir to combine. *Tray will be hot. Use a utensil!*



### 3. Bake the Meal

- Bake again uncovered in hot oven until **pasta** is heated through and **sausage** reaches a minimum internal temperature of 160 degrees, 10-12 minutes.
- While meal bakes, stem and tear **parsley**.
- Carefully remove both trays from oven. Stir until combined.
- To serve, garnish with parsley and remaining **shredded cheese**. Squeeze **lemon wedges** over to taste. Bon appétit!