



Italian Sausage and Red Pepper Pasta

WITH PARMESAN AND PEAS

Oven-Ready



Prep & Cook Time

30-40 MIN

Cook Within

4 DAYS

You Will Need

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 1/2 oz. Crispy Onions
- 1/2 oz. Shredded Parmesan Cheese
- 8 oz. Cooked Penne Pasta
- 2 Tbsp. Roasted Red Pepper Pesto
- 3 oz. Roasted Red Peppers
- 3 oz. Peas
- 8 oz. Italian Pork Sausage
- 2 tsp. Chicken Broth Concentrate
- 3 oz. Cream Cheese

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/33811

*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



1. Prepare the Ingredients

- 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.
- Evenly top **pasta** with sausage and dollops of **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 **shredded cheese**. Bon appetit!