



Creamy Tomato Pepperoni Pasta

WITH PEPPERS AND PARMESAN

Fast & Fresh



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

Difficulty Level

EASY

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper
Baking Sheet

Ingredients

- 8 oz. Cooked Gemelli Pasta
- 2 oz. Pepperoni
- 1 tsp. Italian Seasoning Blend
- ½ oz. Shredded Parmesan Cheese
- 6 oz. Mixed Diced Peppers
- 1 oz. Shredded Mozzarella
- 4 oz. Fire Roasted Diced Tomatoes
- 2 tsp. Chicken Broth Concentrate
- 3 oz. Cream Cheese

View nutritional information at
www.homechef.com/33952

**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.

Share your meal with @realhomechef



Microwave

- Wash hands thoroughly with soap and warm water before cooking, and after handling raw meat and seafood. Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry. Set **cream cheese** on counter to soften.
- In provided tray, combine **diced peppers**, half the **Italian seasoning** (reserve remaining for sauce), 1 Tbsp. **water**, and a pinch of **salt** and **pepper**.
- Cover with a damp paper towel and microwave covered until peppers begin to soften, 3-4 minutes.
- Carefully remove tray from microwave. Stir in softened cream cheese, **chicken base**, **tomatoes**, remaining Italian seasoning, a pinch of salt, ¼ tsp. pepper, **pasta**, **mozzarella**, **pepperoni**, and 1 Tbsp. water until completely combined.
- Microwave again uncovered until heated through, 2-3 minutes.
- Carefully remove tray from microwave.
- To serve, garnish with **Parmesan**. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. *Make sure to use conventional oven setting, not convection.* Wash hands thoroughly with soap and warm water before cooking, and after handling raw meat and seafood. Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry. Set **cream cheese** on counter to soften.
- In provided tray, combine **diced peppers**, half the **Italian seasoning** (reserve remaining for sauce), 1 tsp. **olive oil**, 1 Tbsp. **water**, and a pinch of **salt** and **pepper**.
- **Place tray on a baking sheet.** Bake uncovered in hot oven until peppers are tender, 10-12 minutes.
- Carefully remove tray from oven. Stir in softened cream cheese, **chicken base**, **tomatoes**, remaining Italian seasoning, a pinch of salt, ¼ tsp. pepper, **pasta**, **mozzarella**, **pepperoni**, and 1 Tbsp. water until completely combined.
- Cover tray with foil. **Place tray on a baking sheet.** Bake again covered in hot oven until heated through, 8-10 minutes.
- Carefully remove tray from oven.
- To serve, garnish with **Parmesan**. Bon appétit!