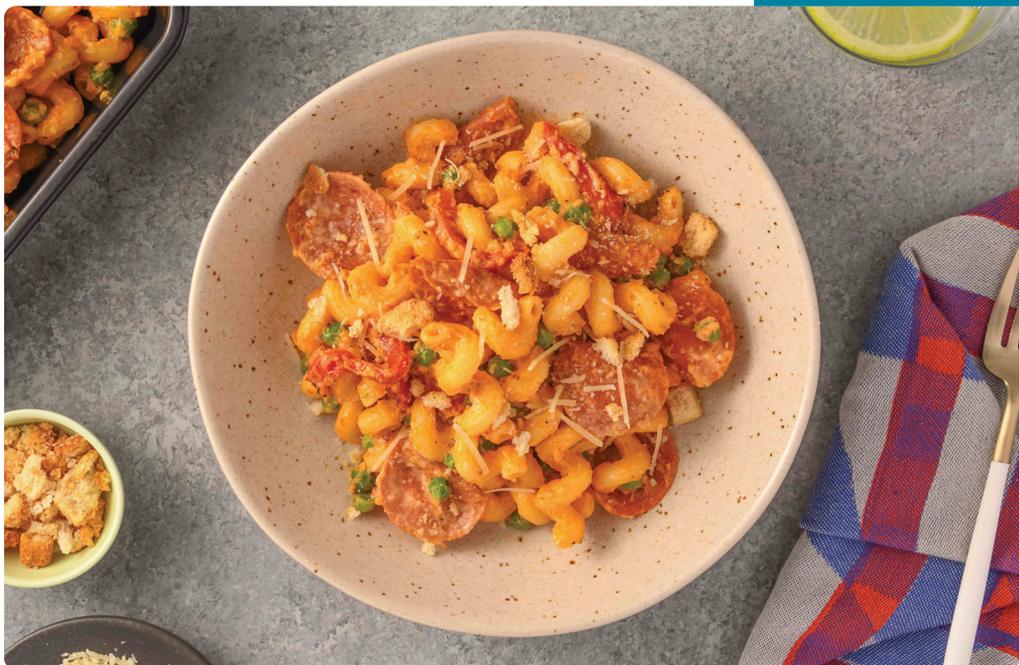


# Spicy Roasted Red Pepper Pasta

WITH PEPPERONI AND PEAS

Fast & Fresh



## Prep & Cook Time

20-30 MIN

## Cook Within

4 DAYS

## Difficulty Level

EASY

## Spice Level

MEDIUM

## You Will Need

Salt  
Baking Sheet

## Ingredients

- 3 oz. Peas
- 1 oz. Arrabbiata Pesto
- ½ oz. Garlic Butter Croutons
- 2 oz. Pepperoni
- 2 oz. Roasted Red Peppers
- 8 oz. Cooked Cavatappi Pasta
- 1 tsp. Garlic Pepper
- ¼ oz. Flour
- 4 fl. oz. Cream Sauce Base
- ½ oz. Shredded Parmesan Cheese

View nutritional information at  
[www.homechef.com/36644](http://www.homechef.com/36644)

*\*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, and shellfish ingredients.*

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

Share your meal with @realhomechef



## Before You Cook

All cook times are approximate based on testing.

## 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.
- Combine **garlic pepper, cream base, red peppers, flour**, ¼ cup **water**, and a pinch of **salt** in provided tray. Cover with a damp paper towel.
- Microwave covered until warmed through, 2-3 minutes.
- Carefully remove from microwave. Add **pasta, peas**, half the **cheese** (reserve remaining for garnish), **pesto** (to taste), and ¼ tsp. salt. Stir to combine. Top with a single layer of **pepperoni**. Cover again with a damp paper towel. Microwave covered until heated through, 3-4 minutes.
- Carefully remove from microwave. Stir to combine. Crush **croutons** in shipping bag.
- To serve, garnish with remaining cheese and croutons. 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.
- Combine **garlic pepper, cream base, red peppers, flour**, ¼ cup **water**, and a pinch of **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 and remove foil. Add **pasta, peas, pesto** (to taste), and ¼ tsp. salt. Stir to combine. Top with a single layer of **pepperoni** and half the **cheese** (reserve remaining for garnish). **Place tray on a baking sheet.**
- Bake again uncovered in hot oven until heated through and pepperoni is crispy, 10-15 minutes.
- Carefully remove from oven. Stir to combine. Crush **croutons** in shipping bag.
- To serve, garnish with remaining cheese and croutons. Bon appétit!