

Garlic Alfredo and Beef Meatballs

WITH PENNE AND PARMESAN

Fast & Fresh



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 8 oz. Cooked Penne Pasta
- 4 fl. oz. Cream Sauce Base
- 8 oz. Baked Beef Meatballs
- ½ oz. Crispy Red Peppers
- ¾ oz. Roasted Garlic & Herb Butter
- ½ tsp. Garlic Salt
- 1 oz. Cream Cheese
- 2 oz. Shredded Parmesan Cheese
- 1 Tbsp. Minced Garlic and Parsley

You Will Need

Baking Sheet

View nutritional information at www.homechef.com/36932

**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.

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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.
- Crush **crispy red peppers** in shipping bag.
- In one section of provided tray, combine **cream cheese**, half the **shredded cheese** (reserve remaining for garnish), **minced garlic and parsley**, **garlic salt**, **pasta**, **cream base**, and $\frac{1}{4}$ cup **water**. *Cream cheese will melt as meal heats.*
- Place **meatballs** in empty section of tray. Cover tray with a damp paper towel.
- Microwave covered until pasta and meatballs are heated through, 4-5 minutes.
- Carefully remove from microwave. Uncover and stir **butter** into pasta until melted and combined.
- To serve, top pasta with meatballs and garnish with remaining shredded cheese and crushed crispy red peppers. 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.
- Crush **crispy red peppers** in shipping bag.
- In one section of provided tray, combine **cream cheese**, half the **shredded cheese** (reserve remaining for garnish), **minced garlic and parsley**, **garlic salt**, **pasta**, **cream base**, and $\frac{1}{4}$ cup **water**. *Cream cheese will melt as meal heats.*
- Place **meatballs** in empty section of tray. Cover tray with foil.
- **Place tray on a baking sheet.**
- Bake covered in hot oven until pasta and meatballs are heated through, 20-25 minutes.
- Carefully remove from oven. Uncover and stir **butter** into pasta until melted and combined.
- To serve, top pasta with meatballs and garnish with remaining shredded cheese and crushed crispy red peppers. Bon appétit!