



In your box

6 oz. Fajita Mix
10 fl. oz. Marinara Sauce
1 oz. Shaved Parmesan
¼ tsp. Red Pepper Flakes
2 Garlic Cloves
8 oz. Cooked Penne Pasta

Customize It Options

8 oz. Italian Pork Sausage Links
10 oz. Ground Beef
12 oz. Diced Boneless Skinless
Chicken Breasts
16 oz. Italian Pork Sausage Links-
Double Portion

You will need

Olive Oil, Salt
Large Non-Stick Pan



Italian Sausage & Peppers Penne

with shaved Parmesan

NUTRITION per serving—Calories: 648, Carbohydrates: 59g, Fat: 30g, Protein: 30g, Sodium: 1693mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time
15 min.

Cook Within
4 days

Difficulty Level
Easy

Spice Level
Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **ground beef**, follow same instructions as Italian sausage in Step 3.
- If using **diced chicken breasts**, follow same instructions as Italian sausage in Step 3 and stir occasionally until browned and chicken reaches minimum internal temperature, 5-7 minutes.
- If using **16 oz. Italian sausage**, follow same instructions as Italian sausage in Step 3.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Coarsely chop **fajita mix pieces**.
- Remove **Italian sausage** from casing.
- Mince **garlic**.



2

Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **fajita mix** and a pinch of **salt** to hot pan. Stir occasionally until starting to brown and soften, 3-4 minutes.



3

Cook the Sausage

- Add **sausage** and **garlic** to pan and cook, breaking sausage up with a spoon, until no pink remains, 4-6 minutes.



4

Heat Pasta and Finish Dish

- Add **marinara sauce** and **penne pasta** to pan. Bring to a simmer. Once simmering, stir occasionally until heated through, 1-2 minutes.
- Plate dish as pictured on front of card, garnishing with **Parmesan** and **red pepper flakes** (to taste). Bon appétit!