



In your box

½ tsp. Seasoned Salt Blend
2 oz. Shredded Mozzarella
8 oz. Cooked Penne Pasta
8 fl. oz. Marinara Sauce
4 oz. Cremini Mushrooms

Customize It Options

8 oz. Fully Cooked Pulled Pork
10 oz. Ground Beef
10 oz. USDA Choice Sliced Flank
Steak
10 oz. Steak Strips

*Contains: milk, wheat

You will need

Olive Oil, Pepper
Large Oven-Safe Non-Stick Pan



Italian Pulled Pork Penne Bake

with mushrooms

NUTRITION per serving—Calories: 693, Carbohydrates: 52g, Fat: 35g, Protein: 37g, Sodium: 1595mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

👑 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
- ☐ Preheat the broiler

Customize It Instructions

- If using **flank steak** or **steak strips**, separate into a single layer and pat dry. Add flank or steak strips to pan with **mushrooms**, **seasoned salt**, and a pinch of **pepper** in Step 2 and stir often until no pink remains, 4-6 minutes.
- If using **ground beef**, add to pan with mushrooms, seasoned salt, and a pinch of pepper and break up meat until no pink remains, 4-6 minutes. Drain fat from pan, if desired.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Coarsely chop **pulled pork**. *Excess fat will render while cooking and add flavor.*



2

Cook the Mushrooms and Pork

- Place a large oven-safe non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **mushrooms** to hot pan and cook undisturbed until lightly browned, 3-4 minutes.
- Add **pulled pork**, **seasoned salt**, and a pinch of **pepper**. Stir often, breaking up pork, until combined, 1-2 minutes.



3

Add Pasta and Broil Dish

- Stir in **pasta**, **marinara**, and ¼ cup **water** until combined.
- Remove from burner. Top with **cheese**.
- Place pan under hot broiler and broil until golden brown, 1-2 minutes.
- *Keep an eye on oven as cheese may burn easily under broiler. Be careful when removing; pan handle will be hot!*



4

Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!