



In your box

- 1 oz. Shredded Mozzarella
- 8 oz. Rosee Sauce
- 1 oz. Grated Parmesan
- 4 oz. Sliced Yellow Onion
- 6 oz. Penne Pasta
- ¼ cup Panko Breadcrumbs

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops



Oven-Ready

Chicken Parmesan Penne

easy prep & pan included

Prep & Cook Time 40-50 min. | Difficulty Level Easy | Spice Level Not Spicy



1

Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if needed. When ingredient appears in recipe, remove from packaging.
- Mix **pasta**, **sauce**, and $\frac{3}{4}$ cup **water** in provided tray. Sprinkle evenly with **mozzarella** and **onions**.



2

Add Chicken and Topping

- Place **chicken** on **onions** and season with $\frac{1}{4}$ tsp. **salt**. Top chicken evenly with **panko**, pressing gently to adhere. Sprinkle **Parmesan** over entire dish. Drizzle each chicken breast with 1 tsp. **olive oil**.
- *If using pork chops, follow same instructions.*






3

Bake the Dish

- Bake uncovered in hot oven until **pasta** is tender and **chicken** reaches a minimum internal temperature of 165 degrees, 32-37 minutes.
- *Tent chicken with foil if crust browns too quickly.*
- Carefully remove from oven and let cool slightly, 3-5 minutes.
- *If using pork chops, follow same instructions.*
- Bon appétit!

NUTRITION per serving—Calories: 865, Carbohydrates: 86g, Fat: 29g, Protein: 63g, Sodium: 1672mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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