



### In your box

2 Green Onions  
½ tsp. Garlic Salt  
1 Red Bell Pepper  
1 oz. Shredded Cheddar-Jack Cheese  
1 oz. Queso Fresco  
4 oz. Buttermilk Biscuit Mix  
4 fl. oz. Light Cream  
6 oz. Gemelli Pasta  
2 Tbsp. Chipotle Pesto  
3 oz. Corn Kernels

### Customize It Options

8 oz. Italian Pork Sausage Links  
12 oz. Antibiotic-Free Boneless  
Skinless Chicken Breasts  
13 ½ oz. Organic Boneless Skinless  
Chicken Breasts  
8 oz. Shrimp

\*Contains: milk, wheat, shellfish  
(shrimp)

### You will need

Olive Oil, Salt  
Mixing Bowl, Large Non-Stick Pan,  
Colander, Baking Sheet, Medium Pot



## Chipotle Cream Gemelli

with queso fresco and cheddar-scallion biscuits

NUTRITION per serving—Calories: 867, Carbohydrates: 123g, Fat: 35g, Protein: 22g, Sodium: 1552mg.

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

25-35 min.

Cook Within

7 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
- Preheat oven to **400 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions**

### Customize It Instructions

- Meat lovers! If using protein, top pasta, Cook proteins in a large non-stick pan over medium-high heat, using 2 tsp. **olive oil**. If using **Italian sausage**, remove from casing. Add to hot pan and break up until no pink remains, 4-6 minutes. If using **chicken** pat dry and cut into 1" dice. Season with a pinch of **salt** and **pepper**. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **shrimp**, pat dry and season with a pinch of salt and pepper. A Cook undisturbed until seared on one side, 2-3 minutes. Flip, and cook until shrimp reaches minimum internal temperature, 1-2 minutes.

Minimum Internal Temperature

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



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### Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Stem, seed, remove ribs, and cut **red bell pepper** into ¼" dice.



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### Bake the Biscuits

- In a mixing bowl, combine **biscuit mix**, **white portions of green onions**, **cheddar-jack cheese**, and ¼ cup **water** until a sticky dough forms.
- Form dough into four equally-sized balls and place on prepared baking sheet, leaving 3" space in between. Bake in hot oven until golden brown, 16-18 minutes.
- While biscuits bake, cook pasta.



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### Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 12-13 minutes.
- Reserve ¼ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, start sauce.



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### Cook the Sauce

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **red bell pepper** and **corn** to hot pan and stir occasionally until lightly browned, 2-3 minutes.
- Stir in **green portions of green onions** and **garlic salt** until combined, 1-2 minutes.
- Add **cream**, **pasta**, half the **pasta cooking water**, and half the **chipotle pesto**. Taste, and add more chipotle pesto if desired. Bring to a simmer, stirring constantly, 1-2 minutes.
- Once simmering, stir occasionally until sauce thickens to coat pasta, 2-3 minutes.
- Remove from burner. *If sauce is too thick, add remaining pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*



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### Finish the Dish

- Plate dish as pictured on front of card, topping **pasta** with **queso fresco**. Bon appétit!