



#### In your box

- 2 oz. Shredded Mozzarella
- ¼ cup Italian Panko Blend
- .3 oz. Butter
- 4 oz. Alfredo Sauce
- ½ oz. Grated Parmesan
- 8 oz. Cooked Penne Pasta
- 2 Tbsp. Sun-Dried Tomato Pesto

#### Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Shrimp
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

#### You will need

- Olive Oil



Oven-Ready

## Sun-Dried Tomato Chicken Alfredo Penne with Parmesan

NUTRITION per serving—Calories: 751, Carbohydrates: 48g, Fat: 33g, Protein: 53g, Sodium: 1284mg.  
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  
25-35 min.

Cook Within  
5 days

Difficulty Level  
Easy

Spice Level  
Not Spicy



### Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging.
- Mix **pasta**, **chicken**, **pesto**, **Alfredo sauce**, and 3 Tbsp. **water** in provided tray until completely combined.
- *If using **organic chicken**, cut into 1" dice and follow same instructions. If using **shrimp**, follow same instructions.*



### Add the Topping

- Top **pasta** with **mozzarella**, **Parmesan**, and **panko**.
- Drizzle with 1 tsp. **olive oil** and break **butter** into small pieces and top dish evenly.



### Bake the Dish

- Bake uncovered in hot oven until **panko** is golden brown and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- *If using **shrimp**, bake uncovered in hot oven until panko is golden brown and shrimp reaches a minimum internal temperature of 145 degrees, 20-25 minutes.*
- Carefully remove from oven. Let cool slightly, 5 minutes. Bon appétit!