

**In your box**

1 oz. Shredded Mozzarella
8 oz. Cooked Penne Pasta
6 oz. Sliced Cremini Mushrooms
2 oz. Goat Cheese
7 fl. oz. Marinara Sauce
1/4 tsp. Red Pepper Flakes

Customize It Options

12 oz. Diced Boneless Skinless Chicken Breasts
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
13 1/2 oz. Organic Boneless Skinless Chicken Breasts
8 oz. Shrimp
8 oz. Jumbo Shrimp

*Contains: milk, wheat, shellfish (shrimp)

You will need

Salt, Pepper

**Oven-Ready**

Baked Goat Cheese and Marinara Chicken Pasta

with mozzarella

NUTRITION per serving—Calories: 566, Carbohydrates: 52g, Fat: 14g, Protein: 51g, Sodium: 1721mg.

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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild



1

Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label. When ingredient appears in recipe, remove from packaging.
- Combine **pasta**, **mushrooms**, **marinara**, $\frac{1}{2}$ cup water, a pinch of **red pepper flakes** (reserve remaining for chicken), $\frac{1}{2}$ tsp. **salt**, and a pinch of **pepper** in provided tray. Mix well and spread into an even layer.



2

Add the Chicken

- Place **chicken** on **pasta** in an even layer.
- Top with **mozzarella** and half the **goat cheese** (reserve remaining for garnish). Sprinkle with remaining **red pepper flakes**, if desired.
- If using **shrimp**, follow same instructions. If using **whole chicken**, cut into 1" dice and follow same instructions.



3

Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- If using **shrimp**, bake uncovered in hot oven until shrimp reaches a minimum internal temperature of 145 degrees, 25-30 minutes.
- Carefully remove from oven and top with remaining **goat cheese**. Bon appétit!