



#### 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
- ¼ tsp. Red Pepper Flakes

#### Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 ½ 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**, ½ cup water, a pinch of **red pepper flakes** (reserve remaining for chicken), ½ 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!