



- In your box**
- 3 oz. Roasted Red Peppers
 - 6 fl. oz. Marinara Sauce
 - 13 oz. Boneless Skinless Chicken Breasts
 - 6 oz. Ditalini
 - 3 oz. Shredded Mozzarella
 - 1 oz. Grated Parmesan
 - 2 tsp. Basil Pesto



Oven-Ready

Cheesy Pesto Chicken with Tomato & Roasted Red Pepper Pasta

easy prep & pan included

Prep & Cook Time 25-35 min. | Difficulty Level Easy | Spice Level Not Spicy



Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid from tray, if necessary. When ingredient appears in recipe, remove from packaging.
- Mix **pasta**, **marinara sauce**, and 1 cup **water** in provided tray.



Add Topping and Chicken




- Place **red pepper strips** and **mozzarella cheese** evenly over pasta.
- Top with **chicken** and sprinkle **Parmesan** evenly over dish.



Bake the Dish

- Bake uncovered in hot oven until **cheese** is melted and **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- Carefully remove from oven and top chicken with **pesto**. Bon appétit!

NUTRITION per serving—Calories: 762, Carbohydrates: 75g, Fat: 19g, Protein: 64g, Sodium: 1537mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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