



In your box

¼ tsp. Red Pepper Flakes
2 oz. Light Cream Cheese
6 fl. oz. Marinara Sauce
4 oz. Grape Tomatoes
5 oz. Rigatoni
½ oz. Seasoned Croutons
1 oz. Shredded Asiago Cheese
2 oz. Sliced Yellow Onions

Customize It Options

8 oz. Shrimp
12 oz. Diced Boneless Skinless
Chicken Breasts
12 oz. Antibiotic-Free Boneless
Skinless Chicken Breasts
16 oz. Shrimp—Double Portion

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

You will need

Salt, Pepper

HOME CHEF
Fresh
AND EASY

Oven-Ready

Creamy Shrimp Diavolo Rigatoni Bake

with grape tomatoes and Asiago

NUTRITION per serving—Calories: 520, Carbohydrates: 73g, Fat: 12g, Protein: 32g, Sodium: 1699mg.

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

35-45 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Mild



1

Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if needed. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix 1½ cups **hot water** and **cream cheese** in bottom of provided tray until combined.
- Add **marinara**, **tomatoes**, **onion**, **pasta** ¼ tsp. **salt**, and a pinch of **pepper**. Mix well and spread into an even layer, making sure pasta is covered by liquid.



2

Top with Shrimp

- Place **shrimp** on top of **pasta** and **sauce** in a single layer.
- *If using **whole chicken**, cut into 1" dice and follow same instructions. If using **16 oz. shrimp**, follow same instructions. If using **diced chicken**, follow same instructions.*



3

Bake the Dish

- Bake uncovered in hot oven until **pasta** is cooked and **shrimp** reaches a minimum internal temperature of 145 degrees, 35-40 minutes.
- *If using **chicken**, bake in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 35-40 minutes.*
- Carefully remove from oven. Mix well, then rest 5 minutes.
- Crush **croutons** in bag. Top pasta with **Asiago cheese**, crushed croutons, and **red pepper flakes** (to taste). Bon appétit!