



In your box

1 tsp. Chimichurri Seasoning
8 oz. Cooked Penne Pasta
4 fl. oz. Marinara Sauce
5 oz. Peas
4 fl. oz. Light Cream
1 oz. Grated Parmesan

Customize It Options

8 oz. Shrimp
16 oz. Shrimp—Double Portion

HOME CHEF
Fresh
AND EASY

Oven-Ready

Creamy Tuscan Tomato Shrimp Penne with peas

NUTRITION per serving—Calories: 500, Carbohydrates: 56g, Fat: 17g, Protein: 30g, Sodium: 1630mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

Prep & Cook Time

20-30 min.

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging.
- Mix **penne**, **peas**, **cream**, **marinara sauce**, **chimichurri seasoning**, and **Parmesan** (reserve a pinch for garnish) in provided tray until completely combined.



2

Top with Shrimp

- Top evenly with **shrimp** and a pinch of **salt**.
- *If using 16 oz. shrimp, follow same instructions, seasoning with ¼ tsp. salt.*



3

Bake the Dish

- Bake uncovered in hot oven until **shrimp** reaches a minimum internal temperature of 145 degrees, 18-20 minutes.
- *If using 16 oz. shrimp, follow same instructions.*
- Carefully remove from oven. Garnish with reserved **Parmesan**. Bon appétit!