



#### In your box

3 oz. Roasted Red Peppers  
½ fl. oz. Garlic Oil  
1 Ciabatta  
1 oz. Shredded Parmesan Cheese  
4 oz. Rosee Sauce  
8 oz. Cooked Penne Pasta  
4 fl. oz. Marinara Sauce

#### Customize It Options

8 oz. Fully Cooked Pulled Pork  
12 oz. Ground Pork  
12 oz. Ground Turkey  
10 oz. USDA Choice Sliced Flank  
Steak

\*Contains: milk, wheat



Oven-Ready

## Pulled Pork Rosee Penne

with cheesy garlic bread

NUTRITION per serving—Calories: 827, Carbohydrates: 70g, Fat: 42g, Protein: 40g, Sodium: 1745mg.

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

6 days

Difficulty Level

Easy

Spice Level

Not Spicy



### Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **pasta**, **pulled pork**, **roasted red peppers**, and **marinara** in provided tray.
- *If using **ground turkey**, **flank steak**, or **ground pork**, follow same instructions.*



### Prepare the Garlic Bread

- Drizzle cut sides of **ciabatta** with **garlic oil** and top with **Parmesan**.



### Finish the Dish

- Cover tray with foil. Bake in hot oven until **meal** reaches a minimum internal temperature of 145 degrees, 25-30 minutes.
- *If using **flank steak**, cover tray with foil. Bake in hot oven until meal reaches a minimum internal temperature of 145 degrees, 25-30 minutes. If using **ground pork**, cover tray with foil. Bake in hot oven until **meal** reaches a minimum internal temperature of 160 degrees, 25-30 minutes. If using **ground turkey**, cover tray with foil. Bake in hot oven until **meal** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.*
- Halfway through cooking, place **ciabatta** on foil, cut sides up. Bake until golden brown, 11-12 minutes.
- Carefully remove from oven. Remove foil from tray and stir in **rosee sauce**. Bon appétit!