



In your box

- 4 Tbsp. Sun-Dried Tomato Pesto
- 2 oz. Light Cream Cheese
- 8 oz. Cooked Penne Pasta
- 4 oz. Grape Tomatoes
- ½ oz. Seasoned Croutons
- 3 oz. Corn Kernels
- 1 oz. Shredded Asiago Cheese

Customize It Options

- 8 oz. Italian Pork Sausage Links
- 10 oz. Ground Beef
- 12 oz. Ground Turkey
- 16 oz. Italian Pork Sausage Links—Double Portion

*Contains: milk, wheat, soy

You will need

Salt, Pepper



Oven-Ready

Italian Sausage Penne

with sun-dried tomato cream and sweet corn

NUTRITION per serving—Calories: 743, Carbohydrates: 68g, Fat: 41g, Protein: 36g, Sodium: 1746mg.

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

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

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**, ½ cup **water**, **tomatoes**, **corn**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray.



2

Add the Sausage

- Top **pasta** with **cream cheese**. *Cream cheese will melt as pasta bakes.*
- Remove **sausage** from casing. Break up sausage and place on **pasta**.
- *If using 16 oz. sausage, follow same instructions. If ground turkey or ground beef, break into small pieces and follow same instructions.*



3

Finish the Dish

- Bake uncovered in hot oven until meal reaches a minimum internal temperature of 160 degrees, 18-22 minutes.
- *If using 16 oz. Italian sausage or ground beef, follow same instructions. If using ground turkey, bake uncovered in hot oven until meal reaches a minimum internal temperature of 165 degrees, 18-22 minutes.*
- Carefully remove from oven. Add **pesto**, half the **Asiago** (reserve remaining for topping), and a pinch of **salt** and **pepper**. Mix until creamy, then rest, 3 minutes.
- Coarsely crush **croutons**. Top pasta with remaining Asiago and croutons. Bon appétit!