



In your box

½ oz. Grated Parmesan
9 oz. Precooked Mozzarella Cheese Ravioli
8 fl. oz. Marinara Sauce
4 oz. Mixed Diced Peppers
¼ tsp. Red Pepper Flakes

Customize It Options

12 oz. Ground Turkey
10 oz. Ground Beef
8 oz. Italian Pork Sausage Links
10 oz. Ground Pork

*Contains: milk, eggs, wheat

You will need

Salt, Pepper



Oven-Ready

Turkey Diavolo Ravioli

with Parmesan

NUTRITION per serving—Calories: 737, Carbohydrates: 49g, Fat: 33g, Protein: 50g, Sodium: 1632mg.

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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild



1

Prepare the Ingredients

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Place **diced peppers** in provided tray. Crumble **ground turkey** and place on peppers. Season with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**.
- Bake in hot oven, 20 minutes.
- *If using **ground beef** or **ground pork**, follow same instructions. If using **Italian sausage**, remove from casing, break into small pieces, and follow same instructions.*



2

Add the Ravioli

- Carefully remove from oven.
- Break up **turkey** and stir in **ravioli** and **marinara**. *Tray is hot! Use a utensil.*
- *If using ground beef, ground pork, or Italian sausage, follow same instructions.*



3

Bake the Dish

- Bake uncovered in hot oven until **ravioli** is heated through and **ground turkey** reaches a minimum internal temperature of 165 degrees, 10-15 minutes.
- *If using **ground beef**, **ground pork**, or **Italian sausage**, bake uncovered in hot oven until ravioli is heated through and meat reaches a minimum internal temperature of 160 degrees, 10-15 minutes.*
- Carefully remove from oven. Garnish with **Parmesan** and **red pepper flakes** (to taste). Bon appétit!