



In your box

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

Customize It Options

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

*Contains: milk, wheat, shellfish (shrimp)

You will need

- Salt



Oven-Ready

Creamy Tuscan Tomato Shrimp Penne

with peas

NUTRITION per serving—Calories: 555, Carbohydrates: 56g, Fat: 18g, Protein: 30g, Sodium: 1640mg.

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

3 days

Difficulty Level

Easy

Spice Level

Not Spicy



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**, **seasoning blend**, and **Parmesan** (reserve a pinch for garnish) in provided tray until completely combined.



Add the Shrimp

- Top evenly with **shrimp** and a pinch of **salt**.
- If using **16 oz. shrimp** or **diced chicken** follow same instructions.



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. If using **diced chicken**, bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 18-20 minutes.
- Carefully remove from oven. Garnish with reserved **Parmesan**. Bon appétit!