



#### In your box

- 2 oz. Light Cream Cheese
- 1 French Roll
- 4 oz. Cooked Red Potatoes
- 3 oz. Pearl Onions
- 2 oz. Baby Spinach
- 15.5 oz. Cannellini Beans
- 1 oz. Roasted Garlic & Herb Butter
- 2 tsp. Chicken Demi-Glace

#### Customize It Options

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

\*Contains: milk, wheat

#### You will need

- Pepper



Oven-Ready

## Tuscan Sausage Stew

with potatoes and garlic bread

NUTRITION per serving—Calories: 744, Carbohydrates: 70g, Fat: 38g, Protein: 36g, Sodium: 1645mg.

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

25-35 min.

Cook Within

5 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. Thoroughly rinse any fresh produce and pat dry.
- Combine **potatoes, cannellini beans, pearl onions, demi-glace**,  $\frac{1}{3}$  cup **water**, and a pinch of **pepper** in provided tray.
- Halve **French roll**. Spread half the **garlic butter** (reserve remaining for stew) on cut sides.



### Add the Spinach and Sausage

- Add **cream cheese** to tray and top with **spinach**.
- Remove **sausage** from casing. Break into small pieces and place on spinach.
- *If using **16 oz. sausage**, follow same instructions. If using **ground beef** or **ground turkey**, crumble into small chunks and follow same instructions.*



### Bake the Dish

- Cover tray with foil. Bake in hot oven until sausage reaches a minimum internal temperature of 160 degrees, 25-28 minutes.
- *If using **16 oz. sausage** or **ground beef**, follow same instructions. If using **ground turkey**, bake in hot oven until ground turkey reaches a minimum internal temperature of 165 degrees, 25-28 minutes.*
- After 20 minutes, place **garlic bread** on foil and bake until toasted, 5-8 minutes.
- Carefully remove from oven. Stir in remaining **garlic butter**. Bon appétit!