



In your box

- 6 oz. Orzo Pasta
- 2 oz. Sliced Red Onion
- 2 oz. Shredded Mozzarella
- 8 fl. oz. Marinara Sauce
- 4 oz. Sliced Red Bell Pepper
- 1 Tbsp. Sun-Dried Tomato Pesto
- 1 oz. Light Cream Cheese

Customize It Options

- 8 oz. Italian Pork Sausage Links
- 4 Beyond Sausage Hot Italian Links
- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Ground Beef

*Contains: milk, wheat

You will need

Pepper

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Oven-Ready



Italian Sausage and Creamy Sun-Dried Tomato Baked Orzo

with mozzarella

NUTRITION per serving—Calories: 803, Carbohydrates: 87g, Sugar: 16g, Fiber: 8g, Protein: 40g, Sodium: 1654mg, Fat: 34g, Saturated Fat: 13g
 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

40-50 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **Beyond sausage**, follow same instructions as Italian sausage in Steps 2 and 3, breaking into small pieces and baking uncovered in hot oven until sausage is heated through, 30-35 minutes. *Vegetarian sausage will not brown.*
- If using **diced chicken**, pat dry. Follow same instructions as Italian sausage in Steps 2 and 3, baking uncovered in hot oven until chicken reaches minimum internal temperature, 30-35 minutes.
- If using **ground beef**, follow same instructions as Italian sausage in Steps 2 and 3, baking uncovered in hot oven until beef reaches minimum internal temperature, 30-35 minutes.
- If using **shrimp**, pat dry. Follow same instructions as Italian sausage in Steps 2 and 3, baking uncovered in hot oven until shrimp reaches minimum internal temperature, 25-30 minutes.



1. Prepare the Ingredients

- Preheat oven to 450 degrees. Thoroughly rinse fresh produce and pat dry.
- Combine **orzo**, **marinara**, 1 cup **water**, and a pinch of **pepper** in provided tray.



2. Add the Sausage

- Remove **Italian sausage** from casing, if necessary.
- Stir Italian sausage, **red bell pepper**, **onion**, and **cream cheese** into tray. *Cream cheese will melt as it bakes.* Top with **mozzarella**.



3. Bake the Dish

- Cover tray with foil. Bake covered in hot oven, 15 minutes.
- Carefully remove tray from oven. Remove foil. Bake again until **orzo** is tender and **sausage** reaches a minimum internal temperature of 160 degrees, 15-20 minutes.
- Carefully remove tray from oven. Top with **pesto**. Bon appétit!