



#### In your box

8 oz. Cooked Penne Pasta  
6 fl. oz. Marinara Sauce  
2 oz. Shredded Mozzarella  
2 oz. Light Cream Cheese  
2 oz. Baby Spinach

#### Customize It Options

8 oz. Italian Pork Sausage Links  
16 oz. Italian Pork Sausage Links-  
Double Portion  
12 oz. Ground Turkey  
4 Beyond Sausage Links

\*Contains: milk, wheat



Oven-Ready

## Creamy Tomato and Italian Sausage Penne Bake

with spinach

NUTRITION per serving—Calories: 639, Carbohydrates: 52g, Fat: 32g, Protein: 34g, Sodium: 1636mg.

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 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **pasta**, **spinach**, **marinara**, and **cream cheese** in provided tray. Top with **mozzarella**.



2

### Add the Sausage

- Remove **sausage** from casing and place in chunks on **pasta**.
- If using **16 oz. Italian sausage**, follow same instructions. If using **Beyond Meat Sausage** or **ground turkey**, break into small chunks and follow same instructions.



3

### Bake the Dish

- Bake uncovered in hot oven until browned and **sausage** reaches a minimum internal temperature of 160 degrees, 15-20 minutes.
- If using **16 oz. Italian sausage**, follow same instructions. If using **Beyond Meat Sausage**, bake uncovered in hot oven until heated through, 15-20 minutes. If using **ground turkey**, bake uncovered in hot oven until turkey reaches a minimum internal temperature of 165 degrees, 15-20 minutes.
- Carefully remove from oven. Stir until **cream cheese** is incorporated. Bon appétit!