



In your box

6 fl. oz. Marinara Sauce
4 oz. Grape Tomatoes
1 Shallot
6 oz. Penne Pasta
¼ tsp. Red Pepper Flakes
2 oz. Shredded Mozzarella
2 oz. Grated Parmesan

Customize It Options

12 oz. Ground Turkey
10 oz. Antibiotic-Free Ground Beef
24 oz. Ground Turkey—Double Portion
12 oz. Ground Pork
No protein

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper
Large Non-Stick Pan



One-Pot Turkey Penne Arrabbiata

with grape tomatoes and Parmesan cheese

NUTRITION per serving—Calories: 911, Carbohydrates: 82g, Fat: 36g, Protein: 61g, Sodium: 1733mg.

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

Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **Parmesan**

Customize It Instructions

- If using **24 oz. turkey**, follow same instructions as 12 oz. ground turkey, cooking with $\frac{1}{4}$ tsp. **salt** and working in batches if necessary.
- If using **ground beef** or **ground pork**, follow same instructions as ground turkey in Step 2, breaking up meat until no pink remains and beef or pork reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If cooking **without a protein**, skip Step 2 and adding turkey in Step 4.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Peel and halve **shallot**. Slice thinly.
- Halve **tomatoes**.



2

Cook the Turkey

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **turkey** and a pinch of **salt** to hot pan.
- Stir occasionally, breaking up meat, until browned and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- Transfer turkey to a plate. Reserve pan; no need to wipe clean.



3

Start the Pasta

- Return pan used to cook turkey to medium-high heat and add 1 Tbsp. **olive oil**. Add **tomatoes** and **shallot** to hot pan. Stir occasionally, breaking up tomatoes as they soften, until tender, 3-4 minutes.
- Stir in **marinara sauce**, 3 cups **water**, **pasta**, $\frac{1}{4}$ tsp. **salt**, and $\frac{1}{4}$ tsp. **pepper**. Bring to a simmer.
- Once simmering, reduce heat to medium. Cover, and stir occasionally until pasta is al dente and saucy, 18-20 minutes.



4

Finish the Pasta

- Uncover pan and add **turkey and any accumulated juices**, **mozzarella**, half the **Parmesan** (reserve remaining for garnish), **red pepper flakes** (to taste), and a pinch of **salt**.
- Stir until heated through and sauce thickens to coat pasta, 2-3 minutes.
- Remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, topping pasta with remaining **Parmesan**. Bon appétit!