



2X FLAVOR SAVOR

Refrigerate any leftover pasta bake in an airtight container and reheat in the microwave until warmed through, 2-3 minutes.

BUST OUT

- Large pot
- 2 Baking sheets
- Paper towels
- Large pan
- Strainer
- Large bowl
- Whisk
- Baking dish
- Aluminum foil
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Nonstick cooking spray



1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Cut **broccoli** into bite-size pieces if necessary. Thinly slice **chives**. Quarter **lemon**.



2 COOK BACON

- Place **bacon*** on a baking sheet. Roast on top rack until bacon is crispy, 10-15 minutes.
- Transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop.



3 COOK CHICKEN

- Open package of **chicken*** and drain off any excess liquid. Cut chicken into bite-size pieces if necessary.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in a single layer. Season with **half the Garden Ranch Spice, half the paprika, salt, and pepper.** (You'll use the rest of the Garden Ranch Spice and paprika in Step 5.) Cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Set aside.



4 COOK PASTA & BROCCOLI

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, 5 minutes (you'll add more to the pot then).
- Once pasta has cooked for 5 minutes, add **broccoli** to pot. Cook, stirring occasionally, until pasta is al dente and broccoli is bright green, 3-5 minutes more. Reserve **½ cup pasta cooking water (1 cup for 8 servings)**, then drain.



5 ASSEMBLE PASTA BAKE

- In a large bowl, whisk together **cream sauce base, sour cream, garlic powder, remaining Garden Ranch Spice, remaining paprika, two packets of mozzarella, ¼ cup reserved pasta cooking water, salt, and pepper.** (For 8 servings, use four packets of mozzarella and ½ cup pasta cooking water.)
- Add **drained pasta and broccoli, chicken, and chopped bacon** to bowl; stir until well combined. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.**



6 BAKE PASTA BAKE

- Coat a 9-by-13-inch baking dish (two 9-by-13-inch baking dishes for 8 servings) with **nonstick cooking spray**.
- Transfer **pasta mixture** to prepared baking dish (for 8, divide between prepared baking dishes). Top with **remaining mozzarella**.
- Cover **pasta bake** tightly with foil; place on a second baking sheet. Bake on middle rack until bubbly, 20-30 minutes. (For 8, bake on two clean baking sheets on top and middle racks, swapping rack positions halfway through.) **TIP: Careful when lifting the foil to check on the pasta bake—steam may escape!**



7 FINISH & SERVE

- Let **pasta bake** rest at least 5 minutes. When ready to serve, stir to evenly combine. Garnish pasta bake with **chives**.
- Divide between plates or serve family style directly from baking dish, with **lemon wedges** on the side.

*Bacon is fully cooked when internal temperature reaches 145°.

*Chicken is fully cooked when internal temperature reaches 165°.