



PENNE WITH SPINACH & GRAPE TOMATOES

topped with Garlic Butter Breadcrumbs & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Grape Tomatoes



1/4 Cup | 1/2 Cup
Panko Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



6 oz | 12 oz
Penne
Contains: Wheat



1 | 2
Veggie Stock Concentrate



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



5 oz | 10 oz
Spinach



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes



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10 oz | 20 oz
Shrimp
Contains: Shellfish
Calories: 740



10 oz | 20 oz
Chopped Chicken Breast
Calories: 820



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 620



HELLO



PANKO BREADCRUMBS

These flaky Japanese-style breadcrumbs give this dish an irresistibly buttery crunch.

STIR THINGS UP

If you're using a smaller pan, you can add the spinach to the pot of pasta during the last 30 seconds of cooking rather than simmering it with the tomato sauce. Drain the pasta and spinach together, and stir it all into the sauce in Step 6.


BUST OUT


- Large pot
- Large pan
- Strainer
- Paper towels 
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp) 
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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 *Shrimp are fully cooked when internal temperature reaches 145°.

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




1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve **tomatoes**.



2 TOAST & SEASON PANKO

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium-high heat. Add **panko** and cook, stirring, until golden and toasted, 2-3 minutes.
- Stir in **half the garlic powder** (you'll use the rest later) and cook until fragrant, 30 seconds.
- Turn off heat; transfer to a plate and season with **salt** and **pepper**. Wipe out pan.

-  Rinse **shrimp*** under cold water; pat shrimp or **chicken*** dry with paper towels and season with **salt** and **pepper**. Heat a **drizzle of oil** in pan used for panko over medium-high heat. Add shrimp or chicken; cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.





4 MAKE SAUCE

- While penne cooks, melt **1 TBSP butter** (2 TBSP for 4 servings) in pan used for panko over medium-high heat. Add **remaining garlic powder** and cook until fragrant, 30 seconds.
- Stir in **1/2 cup water** (1/2 cup for 4), **stock concentrate**, and **cream cheese**. Bring to a simmer and cook, stirring, until combined and creamy, 2-3 minutes. Season with **salt** and **pepper**.



5 COOK VEGGIES

- Stir **tomatoes** and **spinach** into pan with **sauce**. Cook, stirring, until spinach is wilted and tomatoes are softened, 3-4 minutes.
-  At the end of this step, stir in **shrimp** or  **chicken** until coated.



3 COOK PENNE

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **1/4 cup pasta cooking water**.
- Drain and set aside.



6 FINISH & SERVE

- Stir drained **penne** into pan with **sauce** until thoroughly coated. (TIP: If needed, add a splash or two of reserved pasta cooking water until everything is coated in a creamy sauce.) Taste and season with **salt** and **pepper**.
- Divide **pasta** between bowls and top with **Parmesan**. Sprinkle with as many **garlic butter breadcrumbs** as you like. Add a **pinch of chili flakes** to taste and serve.