









RECIPE:
PASTA & SALAD COOKING INSTRUCTIONS

TOTAL
COOK TIME:
22-23 MIN

1.  REMOVE the plastic lids from the aluminum containers. REMOVE the white balsamic vinaigrette cup from the container.
2.  PREHEAT your oven to 350°F.
3.  PLACE the pasta container on the center rack of your oven and set a timer for 20 minutes.
4.  WHEN the timer goes off, place the sliced bread in the oven for 2-3 minutes.
5.  THEN, when the timer goes off, carefully remove the container and the bread from the oven. Stir the pasta to ensure it is hot all of the way through.
6.  NEXT, shake the sauce cup and pour the white balsamic vinaigrette over the mixed greens salad. Toss the salad with tongs or place the plastic lid back on top of the container and shake carefully, with both hands holding the top and bottom closed.

Serve and enjoy!

** Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.