



BLACKENED CHICKEN PENNE

with Charred Green Pepper & Monterey Jack

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



2 | 2
Scallions



1 Clove | 2 Cloves
Garlic



1 | 2
Tomato



10 oz | 20 oz
Chicken Breast
Strips



1 TBSP | 2 TBSP
Blackening Spice



6 oz | 12 oz
Penne Pasta
Contains: Wheat



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



1 | 2
Chicken Stock
Concentrate



1 tsp | 2 tsp
Hot Sauce



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HELLO

BLACKENING SPICE

Our blend of smoked paprika, garlic, oregano, and thyme gives this pasta dish a bold kick!



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 830



SALTY SEAS-ON

When salting your pasta cooking water, don't be shy—you'll want to add a few big pinches until it tastes almost as salty as the sea! This will help infuse the penne with enough seasoning (aka flavor) to complement the sauce.

BUST OUT

- Large pot
- Strainer
- Large bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Core, deseed, and dice **green pepper** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and thinly slice **garlic**. Finely chop **tomato**.



4 COOK VEGGIES & CHICKEN

- While pasta cooks, heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **green pepper** and a **pinch of salt**. Cook, without stirring, until lightly charred, 3-4 minutes.
- Add **chicken** and cook, stirring occasionally, until browned and cooked through, 4-6 minutes.
- Stir in **scallion whites** and **garlic**. Cook until fragrant, 1 minute.
- Stir in **half the tomato** and a **pinch of salt**. Reduce heat to medium low.



2 SEASON CHICKEN

- In a large bowl, combine a **large drizzle of olive oil**, **Blackening Spice**, and a **few big pinches of salt**.
- Pat **chicken*** dry with paper towels; add to bowl and turn to coat.



5 TOSS PASTA

- Stir in **cream cheese** and ½ cup **reserved pasta cooking water** (¾ cup for 4 servings).
- Add drained **penne** and cook, stirring, until thoroughly combined, 1-2 minutes. Turn off heat.
- Add **Monterey Jack**, **stock concentrate**, **2 TBSP butter** (3 TBSP for 4), and as much **hot sauce** as you like; stir until butter melts. Season with **salt** and **pepper**. **TIP: If needed, stir in more reserved cooking water a splash at a time until pasta is coated in a creamy sauce.**



3 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve ½ cup **pasta cooking water** (1 cup for 4 servings), then drain and set aside.



6 SERVE

- Divide **pasta** between bowls or plates. Garnish with **scallion greens** and **remaining tomato**. Drizzle with any **remaining hot sauce** if desired and serve.

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