



# BLACKENED CHICKEN PENNE

with Charred Poblano and Monterey Jack Cheese



## HELLO BLACKENING SPICE

Our blend gives this pasta a Cajun kick!

**PREP: 10 MIN** | **TOTAL: 25 MIN** | **CALORIES: 810**



Poblano Pepper



Garlic



Chicken Stir-Fry



Penne Pasta  
(Contains: Wheat)



Monterey  
Jack Cheese  
(Contains: Milk)



Scallions



Roma Tomato



Blackening Spice



Cream Cheese  
(Contains: Milk)



## START STRONG

Salt your pasta cooking water generously—it should taste like the ocean! This will give the penne just enough flavor to complement the sauce.

## BUST OUT

- Large pot
- Large pan
- Paper towel
- Large bowl
- Strainer
- Olive oil (1 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Poblano Pepper 1 | 2
- Scallions 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Roma Tomato 1 | 2
- Chicken Stir-Fry 10 oz | 20 oz
- Blackening Spice 1 TBSP | 2 TBSP
- Penne Pasta 6 oz | 12 oz
- Cream Cheese 4 TBSP | 8 TBSP
- Monterey Jack Cheese ¼ Cup | ½ Cup

## WINE CLUB

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## 1 PREP VEGGIES

**Wash and dry all produce.** Bring a large pot of **salted water** to a boil. Core and seed **poblano**, then dice into ½-inch pieces. Trim, then thinly slice **scallions**, separating greens and whites. Thinly slice **garlic**. Core and finely chop **tomato**.



## 4 COOK CHICKEN AND VEGGIES

Meanwhile, heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **poblano** and a pinch of salt. Cook, without disturbing, until beginning to char, about 3 minutes. Add **chicken** and cook, tossing occasionally, until no longer pink throughout, 3-5 minutes. Stir in **scallion whites** and **garlic**. Cook until fragrant, about 1 minute. Stir in half the **tomato** and a pinch of **salt**.

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## 2 SEASON CHICKEN

Pat **chicken** dry with a paper towel. Place in a large bowl with a large drizzle of **olive oil**, **Blackening Spice**, and a few big pinches of **salt**. Toss to coat.



## 5 TOSS PASTA

Reduce heat under pan to medium low. Whisk in **cream cheese** and ⅓ **cup pasta cooking water** until thoroughly combined. Turn off heat. Add **penne**, **Monterey Jack cheese**, and **2 TBSP butter**. Stir until butter melts and a smooth sauce forms. (**TIP:** Add more pasta water if sauce seems dry.) Season with **salt** and **pepper**.



## 3 COOK PASTA

Once water boils, add **penne** to pot. Cook until al dente, 11-13 minutes. Scoop out and reserve ⅓ **cup pasta cooking water** (this'll help thicken the sauce), then drain and set aside.



## 6 FINISH AND SERVE

Divide **pasta** between bowls or plates. Garnish with **scallion greens** and remaining **tomato**. (**TIP:** If you like things spicy, top with a few cracks of fresh black pepper.)

## DELIZIOSO!

Pasta night for the win