



BLACKENED CHICKEN PENNE

with Charred Poblano and Monterey Jack Cheese



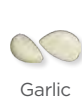
HELLO BLACKENING SPICE

Our blend gives this pasta a Cajun kick!

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 860



Poblano Pepper



Garlic



Chicken Breast Strips



Penne Pasta
(Contains: Wheat)



Monterey Jack Cheese
(Contains: Milk)



Hot Sauce



Scallions



Roma Tomato



Blackening Spice



Cream Cheese
(Contains: Milk)



Chicken Stock Concentrate

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
 - Paper towels
 - Large bowl
 - Strainer
 - Large pan
 - Olive oil (1 TBSP | 1 TBSP)
 - Butter (2 TBSP | 3 TBSP)
 - Kosher salt
 - Black pepper
- (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 Breast Strips* 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
- Chicken Stock Concentrate 1 | 2
- Hot Sauce  1 tsp | 2 tsp

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

WINE CLUB

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1 PREP VEGGIES

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Core, deseed, and dice **poblano** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Thinly slice **garlic**. 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 poblano begins to char, about 3 minutes. Add **chicken** and cook, stirring occasionally, until browned and cooked through, about 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 paper towels. 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. Add **cream cheese** and ⅓ **cup pasta cooking water** (⅔ cup for 4 servings); stir until thoroughly combined. Stir in **pasta** and cook, stirring, until well-combined, 1-2 minutes. Turn off heat. Stir in **cheese**, **stock concentrate**, half the **hot sauce** (or as much as you like), and **2 TBSP butter** (3 TBSP for 4). Stir until butter melts and sauce is smooth. (**TIP:** Add more pasta water if sauce seems dry.) Season with **salt** and **pepper**.



3 COOK PASTA

Once water boils, add **pasta** to pot. Cook until al dente, 9-11 minutes. Scoop out and reserve ⅓ **cup pasta cooking water** (1 cup for 4 servings), then drain and set aside.



6 FINISH AND SERVE

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

SPICE IT UP

Looking for even more kick? Add a sprinkle of chili flakes to your finished dish!