



# BLACKENED CHICKEN PENNE

with Charred Poblano & Monterey Jack Cheese

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Poblano Pepper



2 | 4  
Scallions



1 Clove | 2 Cloves  
Garlic



1 | 2  
Roma 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

## HELLO

### BLACKENING SPICE

Our blend gives this pasta a  
Cajun kick!



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





## 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
- Paper towels
- Large bowl
- Strainer
- Large pan
- 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 all produce.**
- Core, deseed, and dice **poblano** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and thinly slice **garlic**. Finely chop **tomato**.



## 2 SEASON CHICKEN

- Pat **chicken\*** dry with paper towels. Toss in a large bowl with a **large drizzle of olive oil, Blackening Spice,** and a **few big pinches of salt.**



## 3 COOK PASTA

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



## 4 COOK VEGGIES & CHICKEN

- While pasta cooks, heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **poblano** 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 under pan to medium low.



## 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 has melted. (**TIP: If needed, stir in more reserved cooking water a splash at a time until pasta is coated in a creamy sauce.**) Season with **salt** and **pepper**.



## 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°.