

## **INGREDIENTS**

2 PERSON | 4 PERSON



1 | 2 Poblano Pepper



1 Clove | 2 Cloves Garlic



10 oz | 20 oz Chicken Breast Strips



6 oz | 12 oz Penne Pasta Contains: Wheat



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



1 tsp | 2 tsp Hot Sauce

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2 | 4 Scallions



1 | 2 Roma Tomato



1 TBSP | 2 TBSP Blackening Spice



4 TBSP | 8 TBSP Cream Cheese Contains: Milk



1 | 2 Chicken Stock Concentrate

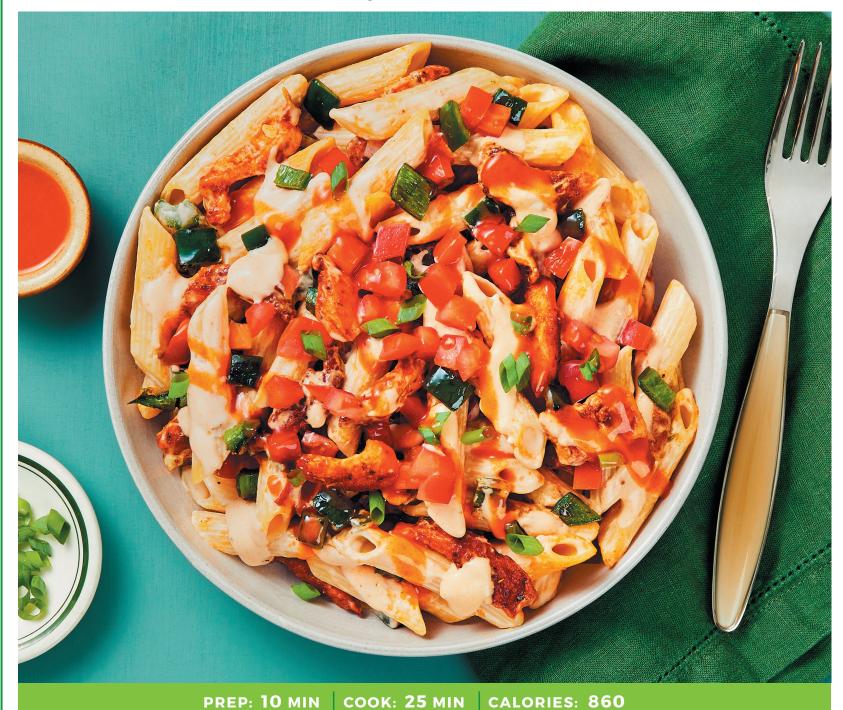
# **HELLO**

# **BLACKENING SPICE**

Our blend gives this pasta a Cajun kick!

# **BLACKENED CHICKEN PENNE**

with Charred Poblano & Monterey Jack Cheese



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#### **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.



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

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



#### 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.



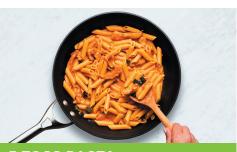
#### **3 COOK PASTA**

- 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 mediumhigh 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 ⅓ cup reserved pasta cooking water (⅔ 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.

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