



BLACKENED CHICKEN PENNE

with Charred Poblano & Monterey Jack Cheese

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Poblano Pepper



2 | 2
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 | 1 tsp
Hot Sauce

HELLO

BLACKENING SPICE

Our blend gives this pasta a Cajun kick!



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



SEASON OF LOVE

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

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663
HelloFresh.com



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**.



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.



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**.



5 TOSS PASTA

- Stir in **cream cheese** and ½ cup **reserved pasta cooking water** (¾ cup for 4 servings).
- Add **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**.



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.



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°.