



MEXICAN STREET CORN PASTA

with Bell Pepper, Jalapeño & Pepper Jack

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 2
Bell Pepper*



1 | 1
Jalapeño



1 | 2
Corn



6 oz | 12 oz
Penne Pasta
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 2 TBSP
Fajita Spice Blend



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



½ Cup | 1 Cup
Pepper Jack Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Cutlets

Calories: 1020



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 840



HELLO

MEXICAN STREET CORN

Inspired by *elote*—the roadside corn on the cob.

SECRET NO MORE

Our chefs' secret to silky sauce? Pasta cooking water! The starchy liquid helps make the sauce nice and smooth (aka emulsified).

BUST OUT

- Medium pot
- Paper towels
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
(1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Core, deseed, and finely dice **bell pepper**. Drain **corn** and pat dry with paper towels. Trim and thinly slice **scallions**, separating whites from greens. Mince **half the jalapeño** (whole jalapeño for 4 servings), removing ribs and seeds for less heat.



4 FINISH VEGGIES

- Add a **drizzle of oil** and **corn** to pan with the **bell pepper**. Cook until corn is lightly charred, 4-6 minutes.
- Add **scallion whites, garlic powder, half the Fajita Spice Blend** (all for 4 servings), and **minced jalapeño** to taste. Cook, stirring occasionally, until fragrant, 2-3 minutes.
- Remove from heat. Transfer **¼ of the veggie mixture** to a plate; reserve for serving.



2 COOK PASTA

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

- Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a cutting board. Wipe out pan.



5 FINISH PASTA

- Return pan with **remaining veggies** to stovetop over low heat. Stir in **drained penne, cream sauce base, cream cheese, half the pepper jack, half the scallion greens**, and **¼ cup reserved pasta cooking water** (½ cup for 4 servings). Cook, stirring, until cream cheese is just melted and pasta is coated in a creamy sauce. (For 4, if pan is too small, carefully transfer everything to empty pot used for pasta.)
- Remove from heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted. Taste and season generously with **salt** and **pepper**. **TIP: If needed, stir in more reserved cooking water a splash at a time.**



3 START VEGGIES

- While pasta cooks, heat a **drizzle of oil** in a large pan over medium heat. Add **bell pepper** and season with a **pinch of salt and pepper**. Cook, stirring occasionally, until tender, 5-7 minutes. **TIP: If bell pepper starts to char, add a few splashes of water.**

- Use pan used for chicken here.



6 SERVE

- Divide **pasta** between bowls. Top with **reserved veggies** and **remaining pepper jack**. Garnish with **remaining scallion greens** and serve.
- Thinly slice **chicken** crosswise; serve atop **pasta**.

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