



BLACKENED CHICKEN PENNE

with Charred Poblano & Monterey Jack Cheese



HELLO
BLACKENING SPICE
Our blend gives this pasta
a Cajun kick!

PREP: 10 MIN | **TOTAL: 25 MIN** | **CALORIES: 870**

-  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)
(Contains: Milk)
- Kosher salt
- Black pepper

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

Pair this meal with a HelloFresh Wine matching this icon.

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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. Thinly slice **garlic**. Finely chop **tomato**.



4 COOK VEGGIES & CHICKEN

Meanwhile, 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 poblano is 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, 30-60 seconds. Stir in half the **tomato** and a pinch of **salt**. Reduce heat under pan to medium low.

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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 MIX PASTA

Stir **cream cheese** and ⅓ **cup reserved pasta cooking water** (⅔ cup for 4 servings) into pan with **chicken mixture**. 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 ⅓ **cup pasta cooking water** (1 cup for 4 servings), then drain and set aside.



6 SERVE

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

BIG EASY SIPS

Keep the Bayou bash going by brewing some chicory coffee tomorrow morning!

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