



# 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 tsp | 1 tsp  
Dried Oregano



1 tsp | 1 tsp  
Hot Smoked  
Paprika



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?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



\*The ingredient you received may be a different color.



## HelloCustom

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



10 oz | 20 oz  
Shrimp  
Contains: Shellfish

Calories: 990



10 oz | 20 oz  
Chicken Breast  
Strips

Calories: 1040



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



# HELLO FRESH

## 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

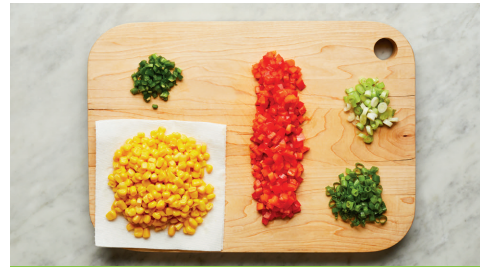
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🇸🇬 \*Shrimp are fully cooked when internal temperature reaches 145°.

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



### 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, 2-3 minutes.
- Add **scallion whites, garlic powder, half the oregano (all for 4 servings)**, and **minced jalapeño** to taste. Cook, stirring occasionally, until fragrant, 2-3 minutes.
- Remove from heat. Stir in **half the paprika (all for 4)**.
- 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.
- 🇸🇬 Rinse **shrimp\*** under cold water. Pat shrimp or **chicken\*** dry with paper towels; season with **salt and pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add shrimp or chicken; cook, stirring occasionally, until cooked through, 3-4 minutes for shrimp or 4-6 minutes for chicken. Turn off heat; transfer to a plate. 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.**
- 🇸🇬 Stir in **shrimp** or **chicken** along with
- 🇨🇦 drained **penne**.



### 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 shrimp or chicken here.
- 🇨🇦



### 6 SERVE

- Divide **pasta** between bowls. Top with **reserved veggies** and **remaining pepper jack**. Garnish with **remaining scallion greens** and serve.