



In your box

- 2 Green Onions
- 5 oz. Penne Pasta
- 1 Poblano Pepper
- 1 Ear of Corn
- 4 oz. Grape Tomatoes
- 2 tsp. Taco Seasoning
- 4 oz. Light Cream
- 2 oz. Shredded Cheddar-Jack Cheese
- 1 oz. Sour Cream
- 1 oz. Crispy Jalapeños

Customize It Options

- 8 oz. Shrimp
- 10 oz. Ground Pork
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper
Medium Pot, Colander, Large Non-Stick Pan



Mexicali Cheesy Penne

with corn and poblano

NUTRITION per serving—Calories: 682, Carbohydrates: 76g, Fat: 34g, Protein: 19g, Sodium: 1214mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

20-30 min.

Cook Within

7 days

Difficulty Level

Easy

Spice Level

Medium

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- Meatlovers! Cook proteins in a large non-stick pan over medium heat. If using **diced chicken**, pat dry, and season both sides with a pinch of **salt** and **pepper**. Cook, with 1 tsp. **olive oil** until chicken reaches a minimum internal temperature, 5-7 minutes. If using **shrimp**, pat dry and season all over with a pinch of salt and pepper. Cook, with 1 tsp. olive oil, until shrimp reaches minimum internal temperature, 2-3 minutes per side. If using **ground pork**, cook with 1 tsp. olive oil, breaking up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes. Add to pasta as desired.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve ¼ cup **pasta cooking water**. Drain pasta in a colander and return to pot. Set aside.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle.
- Halve **tomatoes**.
- Peel husk off **corn** and remove kernels from cob, holding cob vertically and carefully slicing downward.
- Stem **poblano pepper**, seed, halve lengthwise, and slice into thick strips. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*



3

Cook the Vegetables

- Place a large non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil**, **corn**, **poblano** (to taste), **green onions** (reserving a pinch for garnish), **taco seasoning**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until poblano and corn are browned and tender, 4-6 minutes.



4

Make the Sauce

- Add **cream**, reserved **pasta cooking water**, **cheese**, **pasta**, **tomatoes**, **sour cream**, and ¼ tsp. **salt** to pan. Stir constantly until cheese melts, 1-2 minutes.
- Remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing with **crispy jalapeños** (to taste) and reserved **green onions**. Bon appétit!