



Smoky Tex-Mex Shrimp Penne

WITH PEPPERS AND CORN

Oven-Ready



Prep & Cook Time

30-40 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Salt, Pepper
Mixing Bowl

Difficulty Level

EASY

Spice Level

MEDIUM

Ingredients

- 3 oz. Fire Roasted Corn Kernels
- 0.8 oz. Chipotle Butter
- 1 oz. Shredded Cheddar-Jack Cheese
- 1/2 oz. Tortilla Strips
- 8 oz. Cooked Penne Pasta
- 4 oz. Mixed Diced Peppers
- 2 oz. Light Cream Cheese
- 1 oz. Fire Roasted Salsa

Customize It Options

- 8 oz. Shrimp
- 10 oz. Diced Chicken Thighs
- 10 oz. Diced Boneless Skinless Chicken Breasts

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/21872

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

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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **diced chicken breasts**, follow same instructions as shrimp in Steps 2 and 3, baking uncovered in hot oven until chicken reaches minimum internal temperature, 20-25 minutes.
- If using **diced chicken thighs**, follow same instructions as above. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*



1. Prepare the Ingredients

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **pasta**, **corn**, **diced peppers**, **salsa** (to taste), **cream cheese**, 2 tsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper** in a mixing bowl.
- Transfer pasta mixture to provided tray and spread into an even layer. *Cream cheese will melt as meal bakes.*



2. Add the Shrimp

- Drain **shrimp** thoroughly. Pat dry.
- Top **pasta** with shrimp.



3. Bake the Meal

- Bake uncovered in hot oven until **shrimp** reach a minimum internal temperature of 145 degrees, 20-25 minutes.
- Carefully remove from oven. Stir in **chipotle butter** (to taste) and half the **shredded cheese** (reserve remaining for topping) until melted and creamy. Crush **tortilla strips**.
- To serve, top with remaining shredded cheese and tortilla strips. Bon appétit!