



One-Pan Cheesy Fajita Pork Ziti

WITH POBLANO AND BACON BREADCRUMBS

4-Serving Family Meal



Prep & Cook Time

20-30 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
Large Non-Stick Pan

Ingredients

- 4 fl. oz. Cream Sauce Base
- 2 Poblano Peppers
- 2 tsp. Fajita Seasoning
- 2 oz. Light Cream Cheese
- 1 tsp. Garlic Salt
- 2 oz. Shredded Cheddar Cheese
- 16 oz. Cooked Ziti Pasta
- ¼ cup Panko Breadcrumbs
- 20 oz. Ground Pork
- ¾ oz. Crumbled Bacon

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

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/22938

*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.

- If using any fresh produce, thoroughly rinse and pat dry
- Set **cream cheese** on counter to soften



1. Prepare the Ingredients

- Stem **poblano peppers**, seed, and cut into ¼" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Mince **bacon**.



2. Make the Topping

- Place a large non-stick pan over medium heat. Add 1 tsp. **olive oil** and **bacon** to hot pan. Stir often until beginning to brown, 30-60 seconds.
- Add **panko** and stir until combined and golden-brown, 45-60 seconds.
- Remove from burner. Transfer to a plate. Wipe pan clean and reserve.



3. Cook the Ground Pork

- Return pan used to cook topping to medium-high heat. Add 2 tsp. **olive oil**, **ground pork**, **fajita seasoning**, and **garlic salt** to hot pan. Break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Add **poblano peppers** and ¼ tsp. **salt**. Stir occasionally until fork-tender, 3-4 minutes.
- Transfer to a plate. Keep pan over medium-high heat.



4. Make the Sauce

- Add **cream base**, ¼ cup **water**, softened **cream cheese**, **shredded cheese**, and a pinch of **salt** and **pepper** to hot pan. Bring to a simmer.
- Once simmering, stir often until combined and thick enough to coat the back of a spoon, 1-2 minutes.
- Remove from burner.



5. Add Pasta and Finish Dish

- Add **pasta** and **pork mixture** to pan with **sauce** and gently stir until combined and pasta is heated through, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with **topping**. Bon appétit!