

Chipotle Chicken Pasta

WITH POBLANOS AND CORN

Fast & Fresh



Prep & Cook Time

25-35 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

SPICY

You Will Need

Olive Oil, Salt
Baking Sheet

Ingredients

- 1 oz. Grated Cotija Cheese
- 8 oz. Fully Cooked Seasoned
Diced Chicken Breast
- 3 oz. Crème Fraîche
- ½ oz. Crispy Fried Onions
- 8 oz. Cooked Penne Pasta
- 🌶️ ¼ fl. oz. Hot Sauce
- 1 tsp. Chile and Cumin Rub
- 🌶️ 1 tsp. Chipotle Seasoning
- 3 oz. Corn Kernels
- 🌶️ 3 oz. Diced Poblano

View nutritional information at
www.homechef.com/23333

**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.

For food safety, heat to a minimum internal temperature of 165 degrees as measured by a thermometer.

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Microwave

- Thoroughly rinse any fresh produce and pat dry. Drain **chicken**, separate, and pat dry.
- Place **poblanos** and 1 tsp. **olive oil** in provided tray.
- Microwave uncovered until peppers are tender, 60-90 seconds.
- Carefully remove from microwave. Stir in **pasta**, chicken, **corn**, **crème fraîche**, 2 Tbsp. **water**, **chipotle seasoning**, **chile and cumin rub**, ¼ tsp. **salt**, and half the **cheese** (reserve remaining for garnish).
- Cover tray with a damp paper towel. Microwave until heated through, 3-4 minutes.
- Carefully remove from microwave. Stir to combine.
- To serve, top with **crispy onions**, **hot sauce** (to taste), and remaining cheese. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Drain **chicken**, separate, and pat dry.
- Place **poblanos** and 1 tsp. **olive oil** in provided tray.
- Place tray on a baking sheet. Bake uncovered in hot oven until peppers are tender, 10-12 minutes.
- Carefully remove from oven. Stir in **pasta**, chicken, **corn**, **crème fraîche**, 2 Tbsp. **water**, **chipotle seasoning**, **chile and cumin rub**, ¼ tsp. **salt**, and half the **cheese** (reserve remaining for garnish).
- Cover with foil and place on a baking sheet. Bake again covered in hot oven until heated through, 10-15 minutes.
- Carefully remove from oven. Stir to combine.
- To serve, top with **crispy onions**, **hot sauce** (to taste), and remaining cheese. Bon appétit!