

# Cheesy Tex-Mex-Style Chicken Pasta

WITH CHEDDAR-JACK AND POBLANO

Fast & Fresh



## Prep & Cook Time

30-40 MIN

## Cook Within

7 DAYS

## Difficulty Level

EASY

## Spice Level

MEDIUM

## You Will Need

Olive Oil, Salt  
Baking Sheet

## Ingredients

- 2 oz. Shredded Cheddar-Jack Cheese
- ½ oz. Tortilla Strips
- 1 Lime
- 8 oz. Cooked Penne Pasta
- 1 oz. Sour Cream
- 1 tsp. Taco Seasoning
- 🌶️ 3 oz. Diced Poblano
- 8 oz. Fully Cooked Seasoned Diced Chicken Breast
- 2 oz. Light Cream Cheese

View nutritional information at  
[www.homechef.com/23336](http://www.homechef.com/23336)

*\*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. Halve **lime**. Drain **chicken** and pat dry.
- Combine **poblanos** (use less if spice-averse), a pinch of **salt**, and 1 tsp. **olive oil** in provided tray.
- Cover tray with a damp paper towel. Microwave covered until poblanos are tender, 3-4 minutes.
- Carefully remove from microwave. Add **pasta**, dollops of **cream cheese**, chicken, half the **shredded cheese** (reserve remaining for garnish), **taco seasoning**, ¼ tsp. salt, and 2 Tbsp. **water**. *Cream cheese will melt as meal heats.*
- Cover tray with a damp paper towel. Microwave again covered until heated through, 2-4 minutes.
- Carefully remove from microwave. Stir in juice of one lime half, ¼ tsp. salt, and 2 Tbsp. water until creamy. *If too thick, add additional water, 1 Tbsp. at a time, until desired consistency is reached.*
- To serve, garnish with remaining shredded cheese, **tortilla strips**, and **sour cream**. Bon appétit!

## Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. *Make sure to use conventional oven setting, not convection.* Thoroughly rinse any fresh produce and pat dry. Halve **lime**. Drain **chicken** and pat dry.
- Combine **poblanos** (use less if spice-averse), a pinch of **salt**, and 1 tsp. **olive oil** in provided tray.
- **Place tray on a baking sheet**. Bake uncovered in hot oven until poblanos are tender, 10-12 minutes.
- Carefully remove from oven. Add **pasta**, chicken, half the **shredded cheese** (reserve remaining for garnish), **taco seasoning**, and ¼ tsp. salt and stir to combine. Top evenly with dollops of **cream cheese**. *Cream cheese will melt as meal heats.*
- Cover tray with foil. **Place tray on a baking sheet**. Bake again covered in hot oven until heated through, 15-20 minutes.
- Carefully remove from oven. Stir in juice of one lime half, ¼ tsp. salt, and 2 Tbsp. water until creamy. *If too thick, add additional water, 1 Tbsp. at a time, until desired consistency is reached.*
- To serve, garnish with remaining shredded cheese, **tortilla strips**, and **sour cream**. Bon appétit!