



#### In your box

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

#### Customize It Options

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



## Mexicali Cheesy Penne

with corn and poblano

NUTRITION per serving—Calories: 688, Carbohydrates: 80g, Fat: 34g, Protein: 19g, Sodium: 1209mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
*\*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time  
**20-30 min.**

Cook Within  
**7 days**

Difficulty Level   
**Easy**

Spice Level   
**Medium**

## ① You will need

Olive Oil, Salt, Pepper

Medium Pot, Colander, Large Non-Stick Pan

## 👑 Before you cook

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

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



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### 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 to keep warm. Set aside.
- While pasta cooks, prepare ingredients.



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### Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle.
- Halve **tomatoes**.
- 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.*



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### 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 brown and tender, 4-6 minutes.
- *Meat lovers! If using **chicken**, pat dry and season all over with ¼ tsp. salt and a pinch of pepper. Stir occasionally with 2 tsp. olive oil in a medium non-stick pan over medium-high heat until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes. If using **shrimp**, pat dry. Cook with 1 tsp. olive oil in a medium non-stick pan over medium-high heat until shrimp reaches a minimum internal temperature of 145 degrees, 2-3 minutes per side. If using **ground pork**, combine with ¼ tsp. salt and a pinch of pepper. Cook with 1 tsp. olive oil in a medium non-stick pan over medium-high heat. Break into small pieces with a spoon until no pink remains, 5-7 minutes.*



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### 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.
- *If using protein, stir into pasta.*



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### Finish the Dish

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