

## Penne pasta

### Ingredients;

- 2 poblano peppers
  - 4 scallions
  - 4 cloves garlic
  - 2 roma tomatoes
    - Olive oil
- 20 oz chicken breast strips
- ½ teaspoon Penzeys American Dream
  - ½ teaspoon Chipotle Ground
  - ½ teaspoon garlic salt
    - Salt
  - 12 oz penne pasta
  - 8 tablespoons cream cheese
  - ½ cup Monterey Jack Cheese
- 2 teaspoons chicken stock concentrate
  - 3 tablespoons butter
  - 2 teaspoons hot sauce

### Directions

Bring a large pot of salted water to a boil. Dice poblano into 1/2 inch pieces. Trim scallions separating whites from greens. Thinly slice garlic. Finely chop the tomato. Pat chicken dry. Slice into one inch pieces. Toss into a bowl with a large drizzle of olive oil, American Dream, Chipotle Ground, garlic salt, and a few big pinches of salt. Once water is boiling, add penne to pot. Cook until al dente, 9-11 minutes. Reserve 1 cup of pasta cooking water, then drain and set aside.

Heat a drizzle of olive oil in a large pan. Add poblano and a pinch of salt. Cook, without stirring, until poblano is lightly charred, 3-4 minutes. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Stir and scallion whites and garlic cook until fragrant, one minute. Stir in half the tomato and pinch of salt. Reduce heat under pan to medium low. Stir cream cheese and one cup of reserved pasta cooking water into the pan. Add penne and cook, stirring, until thoroughly combined, 1-2 minutes. Turn off heat. Add Monterey Jack, stock concentrate, 3 tablespoons of butter, and as much hot sauce as you like; stir until butter has melted. Season with salt and pepper. Divide pasta between bowls or plates garnish with scallion greens and remaining tomato. Drizzle with any remaining hot sauce if desired and serve.

