

BLACKENED CHICKEN POBLANO PENNE PASTA



Blackened chicken poblano pasta combines tender, smoky-spiced chicken with roasted poblano peppers and a creamy, flavorful sauce tossed with pasta. This dish offers a perfect balance of heat and richness, making it a deliciously satisfying meal.












Ingredients:

- 6 oz. Fully Cooked Tavolini® Penne Pasta #835900
- 3 oz. Gordon Choice® Fresh Smokey Poblano Soup #825600
- 5 oz. Gordon Choice® Sous Vide Grilled Chicken #136480
- 2 oz. liquid butter
- Blackening seasoning
- Fresh shredded parmesan
- Fresh parsley, chopped

Instructions:

1. On a large plate, thoroughly coat the chicken in the blackening seasoning.
2. Heat a large skillet or hot plate over high heat on the burner. Once the skillet is very hot, add the liquid butter and then the chicken. Cook until both sides are blackened and the chicken is heated through.
3. In a large sauté pan, heat the soup until hot.
4. Once the soup is hot, add the penne pasta and toss to combine.
5. Plate the pasta, then top with the blackened chicken, fresh parsley, and grated cheese.

Product	Description	Code #	Pack Size
 Tavolini® Fully Cooked Penne	Al dente penne pasta.   	835900	4/5 lb. Pouches
 Gordon Choice® Smokey Poblano & Cheese Soup	Infuse your menu with rich, smoky Southwest flavors. This creamy soup features roasted poblano peppers, sweet corn, and red bell peppers simmered in a velvety cheese sauce with a touch of chipotle heat.  	825600	2/8 lb. Pouches
 Gordon Choice® Fully Cooked 6 oz. Chicken Breast	These fully cooked, tender chicken breasts come grilled to perfection, with smoky notes ready to elevate your menu. We've infused them with a subtle marinade for savory depth to pair well with any sauce or seasoning. 	136480	4 packs of 10 x 6 oz.*

*Chicken breasts are approximately 6 oz. before cooking.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

