

Ingredients

- 1 Poblano pepper (or any pepper really)
- 2 Scallions
- 2 Cloves of garlic (or about 2 teaspoons of garlic powder)
- 1 Tomato
- 10 oz. Chicken breast
- Blackening Spice (Paprika, cayenne, onion, garlic, basil, oregano. Note I don't really know the proportions, I usually just eyeball it)
- 6oz. Penne Pasta (Or any pasta you want)
- 4 tbsp cream cheese
- ¼ cup monterey jack
- Chicken stock concentrate (not a lot, more of a guess)
- Sriracha

Instructions

1. Bring a large pot of salted water (plus a bit of chicken stock concentrate) to a boil.
Meanwhile, core and deseed the poblano pepper, and dice it into roughly ½ inch pieces.
Thinly slice scallions, separating whites from greens. Mince garlic (if using cloves). And dice the Tomato into fairly small pieces.
2. Once the water is boiling, add the Penne, and cook until al dente (roughly 10 minutes)
When finished, reserve ½ cup of the water for later. Then drain and set aside

3. Pat the chicken dry, and cut into cubes or short strips. In a large bowl, add the chicken, Blackening spice, a large drizzle of olive oil, and a little bit of salt). Set aside
4. In a large pan, heat up a generous drizzle of oil until hot. Add the poblano peppers and a bit of salt. Cook without stirring until lightly charred (about 4 min). Add the chicken and cook until browned and cooked through (about 5 min). Stir in scallion whites, and garlic (cloves or powder). And cook for about 1 min. Stir in half the tomato, and a bit of salt. Reduce the heat to low.
5. Stir in cream cheese, the reserved pasta water, into the pan with the chicken mixture. Add the cooked penne and stir until combined (2 min).
6. Turn off the heat, stir in the monterey jack, stock concentrate, and 2 tbsp butter, and as much sriracha as you want. Season with salt
7. Divide the penne/chicken mixture between bowls, garnish with scallion greens and remaining tomato. Drizzle extra sriracha on top (if desired)