

UNCAP  REAL FLAVOR

Chipotle



Cheesy Chicken Penne with Fire-Roasted Poblanos and Chipotle Marinara Sauce

WHAT'S NEEDED

Ingredients:

- 8 cups cooked penne pasta
- 4 cups Cholula Chipotle marinara (see recipe below)
- 1 cup queso fresco, crumbled
- 2 cups chicken, grilled, sliced
- 1 cup poblano peppers, fire-roasted, sliced
- 1 cup mozzarella, shredded

For Cholula Chipotle Marinara:

- ¼ cup olive oil
- 2 tbsp. garlic, fresh, minced
- 3 cups tomatoes, crushed, canned
- 1 ½ cups Cholula Chipotle Hot Sauce
- 1 tsp. oregano, dried
- 1 tbsp. salt



HOW TO MAKE

Preparation - 12 servings

1. Preheat the oven to 350°F.
2. In a medium sauce pan over medium heat, add olive oil and garlic; sauté for approximately 3 minutes. Add tomatoes, Cholula Chipotle Hot Sauce, oregano, and salt; whisk together. Reduce heat to low and simmer for 15-20 minutes.
3. In a greased half hotel pan, layer the cooked pasta, Cholula Chipotle Marinara, queso fresco, chicken, poblanos, and mozzarella.
4. Bake for 20 min. or until golden and bubbling on top.
5. Slice into 12 portions and serve.

