



Mexican Corn-Inspired Pasta

with Feta and Cilantro

Veggie

25 Minutes

Customized Protein

+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Shrimp
285 g | 570 g



Chicken Breast
2 | 4



Linguine
170 g | 340 g



Corn Kernels
113 g | 227 g



Hot Pepper
1 | 2



Enchilada Spice Blend
½ tbsp | 1 tbsp



Shallot
1 | 2



Cream Cheese
3 | 6



Cream
56 ml | 113 ml



Feta Cheese, crumbled
¼ cup | ½ cup



Cilantro
7 g | 14 g



Lime
1 | 2



Tex-Mex Paste
1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, salt, pepper

Cooking utensils | Large non-stick pan, large pot, measuring cups, measuring spoons, strainer, zester

1



Cook pasta

- Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.
- Add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve $\frac{1}{2}$ cup (1 cup) **pasta water**, then drain and return **linguine** to the same pot, off heat.
- Meanwhile, heat a large non-stick pan over medium-high heat. When hot, add **corn** to the dry pan. Season with **salt** and **pepper**. Cover and cook, flipping halfway through, until dark golden-brown, 4-5 min.
- Transfer **corn** to a plate.

4



Make sauce

- Reduce heat to medium.
- Add **cream cheese**, **Tex-Mex Paste** and **reserved pasta water** to the pan with **veggies**.
- Cook, stirring often, until **cream cheese** has melted, 2-3 min.

2



Prep

- + Add | **Shrimp**
- + Add | **Chicken Breasts**
- Meanwhile, zest, then cut **lime** into wedges.
- Cut **shallot** in half, peel, then cut into $\frac{1}{4}$ -inch slices.
- Core, then cut **hot pepper** into $\frac{1}{4}$ -inch pieces, removing seeds for less heat. (TIP: We suggest using gloves when prepping peppers!).
- Roughly chop **cilantro**.

5



Assemble pasta

- Add **sauce**, **cream**, **corn**, **lime zest** and **half the cilantro** to the pot with **linguine**. Toss to combine.
- Season with **salt** and **pepper**.

3



Cook veggies

- Add $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil** to the same pan (from step 1) over medium-high. Add **peppers** and **shallots** to the pan. Cook, stirring occasionally, until tender-crisp, 2-3 min.
- Add $\frac{1}{2}$ **tbsp** (1 **tbsp**) **Enchilada Spice Blend**. Cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**.

6



Finish and serve

- + Add | **Shrimp**
- + Add | **Chicken Breasts**
- Divide **pasta** between bowls.
- Sprinkle over **feta** and **remaining cilantro**.
- Squeeze over a **lime wedge**, if desired.

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

2 | Prep and cook shrimp

+ Add | **Shrimp**

If you've opted to add **shrimp**, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**. Heat the same non-stick pan (from step 1) over medium high. When hot, add $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. ** Remove from heat, then transfer **shrimp** to a plate. Reuse the same pan to cook **veggies** in step 3.

2 | Prep and cook chicken

+ Add | **Chicken Breasts**

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Heat the same non-stick pan (from step 1) over medium high. When hot, add **1 tbsp** (2 **tbsp**) **oil**, then **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min. ** Remove from heat, then transfer **chicken** to a plate. Reuse the same pan to cook **veggies** in step 3.

6 | Finish and serve

+ Add | **Shrimp**

Top **pasta** with **shrimp**.

6 | Finish and serve

+ Add | **Chicken Breasts**

Top **pasta** with **chicken**.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.