

# Chicken Penne Suiza

Serves 4 - 5 as a hearty main course



## Ingredients

### *For the Chicken*

- 2 split breasts, bone-in, skin on
- ½ teaspoon cumin
- ¼ teaspoon ground ancho chili pepper
- ¼ teaspoon ground chipotle pepper
- 1 teaspoon salt

### *For the Sauce*

- ½ pound tomatillos, papery skin removed and cut in half
- 2 garlic cloves
- 1 small brown onion, quartered
- ½ jalapeno, stem removed and cut in half
- 1 medium poblano or pasilla pepper, stem and seeds removed, cut in half
- 2 tablespoons olive oil
- ½ cup chicken stock
- ¼ cup sour cream or crema Mexicano
- ¼ cup half and half
- ½ teaspoon kosher salt

### *For the Pasta*

- 1 pound penne pasta cooked according to the package instructions

### *For the Topping*

- ¼ cup cotija cheese
- Handful of freshly chopped cilantro leaves
- 2 scallions, finely chopped

## Steps

1. Preheat oven to 450°F. Rub the chicken breasts with the spices and salt. Lay chicken skin-side up in a medium-size baking dish and roast until chicken is cooked through (165°F) – about 40 minutes depending on the size of the chicken breasts. Let chicken cool before remove skin and bones and cutting into cubes. Set aside.
2. Place the tomatillos, garlic, onion, and peppers on a baking sheet pan. Toss the veggies with oil and season with salt and pepper. Roast for 30 – 45 minutes or until the onions have charred and the tomatillos have released their juice. Let the mixture cool.
3. Using a blender puree all the veggies along with chicken stock, sour cream and half and half. Taste for seasonings. You may need to add another quarter teaspoon of salt.
4. Preheat oven to 350°F. Toss the cooked penne pasta with the suiza sauce. Add cubed chicken and put pasta mixture in a 9" by 11" baking dish. Bake for about 15 – 20 minutes, until small bubbles are forming at the bottom of the baking dish. Remove from oven and top with cotija cheese, chopped cilantro and chopped scallions. Serve hot.