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'Green Spaghetti

Serves 6

Total Time: 1 hour

We asked chef Chuck Charnichart to help us develop our version of this creamy, green pepper spaghetti. Knorr brand chicken bouillon is traditional; if you can't find the loose powder, you can crush three bouillon cubes and then measure 2 tablespoons. You can also replace all the bouillon with 2 teaspoons table salt, though the dish will taste less savory. The jalapeño can be seeded or omitted if you desire a milder dish. The sauce will thicken quite a bit as it sits; serve the pasta immediately from the hot pot for the best texture.

## Ingredients

2–3 poblano chiles (8½ ounces), stemmed, halved, and seeded  
2 teaspoons vegetable oil  
2 cups roughly chopped fresh -cilantro leaves and stems  
8 ounces cream cheese, cut into 8 pieces  
1 cup milk  
¼ cup sour cream  
2 tablespoons chicken bouillon powder  
1 jalapeño chile, stemmed and chopped (optional)  
1 pound spaghetti  
Table salt for cooking pasta  
2 tablespoons unsalted butter

## Directions

- 1 Adjust oven rack 6 inches from broiler element and heat broiler. Line rimmed -baking sheet with aluminum foil. Brush poblanos all over with oil and arrange skin side up on baking sheet. Broil until skins are spotty brown and beginning to blacken, 4 to 6 minutes. Using tongs, flip poblanos and broil until other side is starting to brown and peppers are softened, 4 to 6 minutes. Let peppers cool slightly, then remove and discard skins.
- 2 Process skinned poblanos; cilantro; cream cheese; milk; sour cream; chicken bouillon powder; and jalapeño, if using, in blender until smooth, about 1 minute. Set aside.
- 3 Bring 4 quarts water to boil in large pot. Add pasta and 1 tablespoon salt and cook, stirring often, until al dente. Reserve 1 cup cooking water and drain pasta.
- 4 Melt butter in now-empty pot over medium heat. Add sauce and bring to simmer, stirring occasionally, until bubbling and slightly thickened, 3 to 5 minutes. Add pasta and cook, tossing constantly with tongs, until pasta is evenly coated with sauce. Adjust consistency with reserved cooking water as needed. Serve immediately.

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