

Instant Pot Creamy Cajun Chicken Pasta

This Instant Pot Creamy Cajun Chicken Pasta comes together quickly in the pressure cooker and is packed with veggies, chicken, and creamy cajun flavor! It's gluten-free and an easy weeknight cajun pasta recipe everybody will love!

Ingredients

CAJUN SEASONING:

- 2 tablespoons paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon fine sea salt
- ½ teaspoon cayenne pepper for less heat lower or omit
- ½ teaspoon ground black pepper
- ½ teaspoon ground white pepper

PASTA:

- 3 Links of Salsicia
- 2 tablespoons butter or avocado oil
- 1 small onion sliced
- 2 garlic cloves minced
- 1 red bell pepper sliced
- 1 green bell pepper sliced
- 1 pound boneless skinless chicken breasts cubed
- 1-12 ounce package gluten-free pasta
- 2-1/4 cups chicken broth
- 1 cup baby spinach
- 1/3 cup good quality avocado oil mayo



Method

In a bowl combine Cajun-seasoning ingredients.

Using the sauté function, add the sausages and sauté until browned, removes to a plate. Add in garlic, onions, and peppers and sauté for 5-7 minutes until beginning to soften.

Add in chicken and half of cajun spice mixture cook for 5-7 minutes until chicken is mostly cooked through.

Shut off the pressure cooker then add the sausages, pasta and broth and set on high pressure for 3 or 4 minutes.

Once finished, use the quick release function.

In a small bowl, mix together mayo and remaining cajun seasoning.

Add cajun mayo and baby spinach to the pot and toss well to combine, making sure not to overmix to avoid pasta breaking apart.

Serve immediately and enjoy!