



INGREDIENTS

Cajun Chicken Pasta



6-8 Servings



30 Minutes

- 12-14 oz penne pasta
- 2 tbsp butter
- 1 tbsp olive oil
- 1 cup diced white onion
- 1 red bell pepper, diced
- 4 large cloves garlic, minced
- 2 tsp Cajun seasoning
- 1 tsp dried basil
- 1 tsp paprika powder
- 1 tsp ground black pepper
- 1 tsp salt
- ¼ tsp cayenne pepper**, more or less depending on taste
- 1.5 lbs boneless, skinless chicken breasts or thighs, cut into bite size pieces
- 1 cup parmesan cheese, freshly shredded
- 1 cup heavy cream, or half and half
- 4 oz cream cheese, at room temperature
- ¼ cup chicken broth

DIRECTIONS

- Boil 6 cups of water in a large pot. Cook pasta per package instructions, drain, rinse (or toss with olive oil), and set aside.
- In another pot, heat butter and olive oil over medium-high. Sauté onion for 3-4 minutes until translucent.
- Add bell pepper, garlic, Cajun seasoning, basil, paprika, black pepper, salt, and cayenne. Cook for 3 minutes until peppers soften.
- Add chicken and cook for 6-8 minutes until done.
- Stir in parmesan, cream, cream cheese, and broth. Cook 8-10 minutes until sauce thickens.
- Add pasta and toss to coat. Heat for 2-3 minutes, garnish with parsley if desired, and serve.

NOTES

Cook times may vary, depending on smoker

Use caution and ensure meat is cooked properly