



Creamy Cajun Chicken Pasta

A flavorful and comforting dish that's perfect for a weeknight dinner.

Ingredients:

- 1 pound boneless, skinless chicken breasts, cut into 1-inch pieces
- 1 tablespoon Cajun seasoning
- 1 tablespoon olive oil
- 1 onion, chopped
- 1 bell pepper, chopped
- 10 ounces cremini mushrooms, sliced
- 1 cup heavy cream
- 1/2 cup chicken broth
- 1/4 cup grated Parmesan cheese
- 1/4 teaspoon red pepper flakes (adjust to taste)
- Salt and pepper to taste
- 1 pound pasta (penne, rotini, or your favorite)

Instructions:

Cook the pasta: Cook the pasta according to package directions. Drain and set aside.

Season the chicken: Season the chicken with Cajun seasoning.

Sauté the vegetables: Heat olive oil in a large skillet over medium-high heat. Add the onion and bell pepper and cook until softened. Add the mushrooms and cook until browned.

Cook the chicken: Add the seasoned chicken to the skillet and cook until browned and cooked through.

Make the sauce: Pour in the heavy cream and chicken broth. Bring to a boil, then reduce heat and simmer for 5-10 minutes, or until thickened.

Combine ingredients: Add the cooked pasta to the sauce and toss to coat. Stir in the Parmesan cheese and red pepper flakes.

Serve: Serve immediately, garnished with fresh parsley, if desired.

Tips:

For a spicier dish, add more Cajun seasoning or red pepper flakes.

You can substitute heavy cream with half-and-half or milk for a lighter sauce.

Serve with a side salad or garlic bread.

Enjoy this delicious and comforting dish!