

Cajun Chicken Shrimp and Sausage Pasta

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

This flavorful pasta recipe includes lots of our favorite things and can easily be adapted to use what you have on hand. A crusty bread for dipping in the sauce would be great with this.

Ingredients

- - ½ pound fettuccine - ¼ cup butter - 2 cloves garlic
- minced - ¼ cup sliced smoked sausage - 2 roma tomatoes
- diced - 1 cup broccoli florets - ½ green bell pepper
- chopped - 4 mushrooms
- sliced - 3 green onions
- chopped - 1 cup cubed cooked chicken breast - ½ pound medium shrimp
- peeled and deveined - ¼ cup white wine - 2 teaspoons Cajun seasoning - ¾ cup milk - ¼ cup grated Parmesan cheese - fresh ground black pepper
- to taste - 2 tablespoons grated Parmesan cheese

Instructions

1. Bring a large pot of lightly salted water to a rolling boil. Boil fettuccine until cooked through yet firm to the bite
2. about 8 minutes; drain and transfer pasta to a large serving bowl. Heat butter and garlic in a large skillet over medium-high heat; stir in sausage
3. tomatoes
4. broccoli
5. bell pepper
6. mushrooms
7. and green onion. Cook and stir until sausage is browned and vegetables are tender. Stir in chicken
8. shrimp
9. white wine
10. cajun seasoning
11. milk
12. and 1/4 cup Parmesan cheese. Cook and stir shrimp until they are bright pink on the outside and meat is no longer transparent in the center
13. 3 to 5 minutes. Serve over pasta and sprinkle with pepper and 2 tablespoons Parmesan cheese.