



## Cajun Chicken Pasta

Jacob · 28/09/2024



### Prep Time

30 mins

### Difficult

Medium

### Servings

2

### Description

This creamy Cajun chicken pasta with bell peppers and mushrooms is easy to make full of spicy flavor and ready to eat in 30 minutes Perfect for busy weeknights

### Ingredients

- - 4 ounces linguine or other pasta - 2 skinless
- boneless chicken breast halves - 2 teaspoons Cajun seasoning - 2 tablespoons butter - 1 red bell pepper
- sliced - 1 green bell pepper
- sliced - 4 fresh mushrooms
- sliced - 1 green onion
- chopped - 1 cup heavy cream -  $\frac{1}{4}$  teaspoon dried basil -  $\frac{1}{4}$  teaspoon lemon pepper
- or to taste -  $\frac{1}{4}$  teaspoon salt - ? teaspoon garlic powder - ? teaspoon ground black pepper -  $\frac{1}{4}$  cup grated Parmesan cheese

### Instructions

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook until al dente
2. 8 to 10 minutes. Drain. Meanwhile
3. cut chicken breast into strips; place in a plastic zipper bag and add Cajun seasoning. Shake to coat. Melt butter in a large skillet over medium heat. Add chicken and cook
4. stirring
5. until browned and almost cooked through
6. 5 to 7 minutes. Add bell peppers
7. mushrooms
8. and green onion. Cook
9. stirring
10. 2 to 3 minutes. Reduce the heat and stir in cream
11. basil
12. lemon pepper
13. salt
14. garlic powder
15. and black pepper. Heat through. Add cooked pasta
16. toss
17. and heat through. Sprinkle with Parmesan and serve. Debbie Welch