



Crawfish Fettuccine I

Oscar · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

8

Description

One word delicious This creamy dish will leave them begging for more The crawfish and Cajun seasonings give a new twist to fettuccine

Ingredients

- - 6 tablespoons butter - 1 large onion
- chopped - 1 green bell pepper
- chopped - 3 stalks celery
- chopped - 1 clove garlic
- minced - 1 tablespoon all-purpose flour - 1 pound peeled crawfish tails - 1 (8 ounce) package processed cheese food - 1 cup half-and-half cream - 2 teaspoons Cajun seasoning - 1 pinch cayenne pepper
- or to taste - 1 pound dry fettuccine pasta - ½ cup grated Parmesan cheese

Instructions

1. Melt the butter in a large skillet over medium heat. Cook onion
2. bell pepper
3. celery
4. and garlic in butter until onions are tender. Stir in flour
5. and cook for 5 to 10 minutes
6. stirring frequently. Stir in crawfish. Cover
7. and simmer for 15 to 20 minutes
8. stirring often. Stir in the processed cheese
9. half-and-half
10. Cajun seasonings
11. and cayenne pepper. Cover
12. and simmer for about 20 minutes
13. stirring occasionally. Meanwhile
14. bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes
15. or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish. Stir noodles into crawfish mixture; pour into prepared dish
16. and sprinkle with Parmesan cheese. Bake in a preheated oven for 20 minutes
17. or until hot and bubbly.