



Louisiana Crawfish YaYa Pasta

Oscar · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

This crawfish pasta is cheesy creamy and rich This dish is found at every family gathering in the New Orleans area Its a great addition to your seafood recipe box and a delicious way to try crawfish

Ingredients

- - ¾ (12 ounce) package egg noodles - ½ cup butter - ½ cup chopped onion - ¼ cup minced green bell pepper - 2 tablespoons chopped fresh parsley - 1 clove garlic
- minced - 1 (16 ounce) package cooked and peeled whole crawfish tails - 2 tablespoons Cajun seasoning blend (such as Tony Chachere's)
- or to taste - ¾ cup shredded Cheddar cheese - ½ cup heavy cream - ? cup sliced fresh mushrooms (Optional) - ? cup sliced green onions

Instructions

1. Bring a large pot of lightly salted water to a rolling boil. Cook egg noodles in boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. about 5 minutes. Drain and set aside. Meanwhile
5. melt butter in a large skillet over medium heat. Cook and stir onion
6. bell pepper
7. parsley
8. and garlic in hot butter until onion is softened and translucent
9. about 5 minutes. Stir in crawfish tails and Cajun seasoning; simmer for 5 minutes more. Pour in 1/2 cup Cheddar cheese
10. heavy cream
11. and mushrooms; stir until cheese is melted. Stir in cooked noodles and green onions until well combined. Sprinkle with remaining 1/4 cup Cheddar cheese to serve.