



## Cajun Pastalaya

Oscar · 28/09/2024



### Prep Time

1 hr

### Dificult

Medium

### Servings

8

### Description

This is my Cajun pastalaya recipe that I put together after trying 3 or 4 different local Southern Louisiana recipes Hope yall enjoy Serve with crusty bread

### Ingredients

- - 2 tablespoons butter - 1 pound andouille sausage
- sliced - 1 cup finely chopped celery - 1 large sweet onion (such as Vidalia)
- finely chopped - 1 large green bell pepper
- finely chopped - 3 cloves garlic
- finely chopped - 1 pound skinless
- boneless chicken thighs
- cut into bite-sized pieces - 1 (28 ounce) can crushed tomatoes (such as San Marzano) - 1 teaspoon sweet paprika - 1 teaspoon Creole seasoning (such as Tony Chachere's) - ¼ teaspoon cayenne pepper (Optional) - 2 cups chicken broth - 1 (16 ounce) package penne pasta - 1 pound uncooked medium shrimp
- peeled and deveined - ½ cup heavy whipping cream - ½ bunch fresh thyme
- chopped - ½ bunch fresh oregano
- chopped - ½ bunch fresh basil
- chopped - ¼ cup chopped green onions - ¼ cup Parmesan cheese
- or to taste

## Instructions

1. Melt butter in a large pot over medium heat. Add sausage and cook for 2 minutes. Add celery
2. onion
3. bell pepper
4. and garlic; cook until soft
5. 5 to 7 minutes. Add chicken and cook until no longer pink inside and juices run clear
6. 5 to 7 minutes more. Add tomatoes
7. paprika
8. Creole seasoning
9. and cayenne pepper; bring to a simmer and cook for 10 minutes. Add broth to the pot and return to a simmer. Add penne and simmer for 8 minutes. Add shrimp. Continue to simmer
10. stirring constantly
11. until pasta is tender but firm to the bite and shrimp are cooked through
12. about 7 minutes more. Stir in cream. Stir in thyme
13. oregano
14. and basil. Cook until just heated through
15. 3 to 5 minutes more. Serve topped with green onions and Parmesan cheese. Recipe Tip You can substitute 5 fresh tomatoes
16. chopped
17. for the crushed tomatoes.