



Creamy Cajun Chicken Pasta

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

2

Description

Try this when you are feeling daring and want to mix things up a bit A Southern inspired recipe that is sure to add a little fun to your dinner table Try serving it with corn bread

Ingredients

- - 4 ounces linguine pasta - 2 boneless
- skinless chicken breast halves
- sliced into thin strips - 2 teaspoons Cajun seasoning - 2 tablespoons butter - 1 green bell pepper
- chopped - ½ red bell pepper
- chopped - 4 fresh mushrooms
- sliced - 1 green onion
- minced - 1 ½ cups heavy cream - ¼ teaspoon dried basil - ¼ teaspoon lemon pepper - ¼ teaspoon salt - ?
- teaspoon garlic powder - ? teaspoon ground black pepper - 2 tablespoons grated Parmesan cheese

Instructions

1. Bring a large pot of lightly salted water to a boil. Add linguini pasta
2. and cook for 8 to 10 minutes
3. or until al dente; drain. Meanwhile
4. place chicken and Cajun seasoning in a bowl
5. and toss to coat. In a large skillet over medium heat
6. saute chicken in butter until no longer pink and juices run clear
7. about 5 to 7 minutes. Add green and red bell peppers
8. sliced mushrooms and green onions; cook for 2 to 3 minutes. Reduce heat
9. and stir in heavy cream. Season the sauce with basil
10. lemon pepper
11. salt
12. garlic powder and ground black pepper
13. and heat through. In a large bowl
14. toss linguini with sauce. Sprinkle with grated Parmesan cheese. Matthew Humphries Editor's Note: Please note the differences in the recipe name
15. the use of black pepper for lemon-pepper
16. and the increased cook time of the cream sauce when using the magazine version of this recipe.