

Cajun Chicken Pasta by Lynn's Recipes



Lynn demonstrates a great dish for dinner -- Cajun Chicken Pasta. This is really good with a salad and some garlic bread. From Kaitlyn in the Kitchen.

Ingredients:

- 16 ounces Penne pasta, cooked according to package directions
- 3 boneless, skinless chicken breasts cut into strips
- 2 Roma Tomatoes, diced
- 4 scallions, sliced thinly
- 2 garlic cloves, minced
- ½ cup Parmesan cheese, shredded, (plus more for garnish)
- 3-1/2 cups heavy cream
- 5 Tablespoons butter
- 1 Tablespoon olive oil
- 1 teaspoon Cajun seasoning, (plus more for garnish)
- Salt and pepper, to taste

Cook pasta according to package directions. Drain and set aside.

In a large skillet, heat 1 Tablespoon of butter and 1 Tablespoon olive oil. Once the butter has melted, add the chicken and season with salt and pepper and cook until it is done.

Remove the chicken to a plate and cover to keep warm.

Place remaining 4 Tablespoons of butter and garlic in pan and sauté for about a minute. Make sure it doesn't brown or burn. Add heavy cream and when it comes to a light simmer, add the

Cajun Chicken Pasta by Lynn's Recipes

Parmesan cheese and mix well. Season with salt, pepper and the Cajun seasoning mix.

Toss the pasta into the sauce mixture and stir well to coat. Place the pasta and sauce mixture into a large bowl and top with chicken, tomatoes, scallions, extra Cajun seasoning mix, for garnish, and more Parmesan cheese.

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: October 2013
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)