

Creamy Cajun Chicken Pasta

Prep Time: 10 min

Cook Time: 15 min

Serves:

Ingredients:

- 2 Boneless Skinless Chicken Breast (cut into strips)
- 4 oz(s) Linguine
- 2 tsp(s) Cajun Seasoning
- 2 Tbsp(s) Butter
- 1 Green Onion (thinly sliced)
- 1 - 2 cup(s) Heavy Whipping Cream
- 2 Tbsp(s) Chopped Sun-Dried Tomatoes
- 1/4 tsp(s) Salt
- 1/4 tsp(s) Basil (dried)
- 1/8 tsp(s) Black Pepper (ground)

Directions:

1. Place chicken and Cajun seasoning in a bowl and toss to coat.
2. In a large skillet over medium heat, sauté chicken in butter or margarine until chicken is tender, about 5 to 7 minutes.
3. Reduce heat add green onion, heavy cream, tomatoes, basil, salt, garlic powder, black pepper and heat through.
4. Pour over hot linguine and toss with Parmesan cheese.