

Cajun Chicken Pasta

SERVES:

4

PREP TIME: 5 Mins

COOK TIME: 15 Mins

INGREDIENTS

- 3 Chicken Breasts
 - 6 TSP Cajun Seasoning
 - 6 TBSP Butter
 - 1 Box Linguine
 - 3 Bell Peppers
 - 1 Red Onion
 - 2 Cups Heavy Cream

DIRECTIONS

1. Pat chicken dry and rub both sides with cajun seasoning
 2. Melt 3 TBSP of butter on medium high
 3. Cook Chicken Breast through in pan. Finish in oven, if necessary.
 4. Cook pasta.
 5. In same skillet as chicken, dont clean it, put 3 TBSP of butter in pan and add peppers and onion.
 6. Sauté, then coat in cajun seasoning.
 7. Pour in heavy cream and simmer until sauce thickens.
 8. Stir in pasta, serve chicken on top.

NOTES

