

# Creamy Cajun Linguine

#recipe #food/cooking# #food #food/dinner #people/A Flavor Journal#  
#have made# #Dylan Approved# #2019/January# #needs nutrition info#

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creamy cajun linguine : a small batch recipe for two. | a flavor journal.

## Ingredients

4 oz. linguine, cooked in boiling salt water  
2 Tbsp. butter  
1 Tbsp. minced garlic  
1 Tbsp. minced shallot  
1 Tbsp. Cajun seasonings  
1/4 cup white wine  
1 Tbsp. lemon juice, freshly squeezed  
1/3 cup heavy cream  
1/3 cup half and half  
1/4 cup freshly grated parmesan  
freshly cracked black pepper, to taste  
Chopped chives / green onions, for garnish

## Process

Boil linguine in salted water until al dente, then drain. (This can be done while you're making your cajun cream sauce.)

In a large saucepan, melt butter over medium heat.

Add shallot, garlic, cajun seasonings. Stir for about one minute.

Add white wine, and cook for 3-4 minutes, stirring occasionally.

Add lemon juice, cook for one minute (stir a time or two).

Slowly stir in the heavy cream, then the half and half. Allow both to cook in for about 4-5 minutes, stirring occasionally. Turn heat to low, and allow to thicken for 1-2 minutes.

Remove from heat. Grate in the parmesan, and mix in thoroughly. Add pepper to taste.

Add cooked linguine, and toss to coat. Garnish with thinly diced green onion.

## Notes

If you want a LOT of cream sauce, use 1/2 cup each of half and half and heavy cream, rather than 1/3 cup.

Cajun seasoning typically has enough salt in it, so I recommend only adding pepper to taste at the end!