

Stuffed Crabs Like My Grandma Used to Make: Rich, Savory, and Full of Flavor

Why I Love This Creamy Cajun Chicken Pasta



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10 mins

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INGREDIENTS

You'll Need (Serves 4 | Prep Time: 10 mins | Cook Time: 25 mins)

For the Chicken: 2 large chicken breasts 1 tbsp
Cajun seasoning 1 tsp garlic powder 1 tsp paprika
Salt and pepper to taste 2 tbsp olive oil:

DIRECTIONS

1. instructions. I like rigatoni because it holds the sauce in all those ridges, but penne or fusilli work great too. Once al dente, I drain it and set it aside.
2. Build the : Sauce
3. In the same skillet I cooked the chicken in (because flavor), I add more olive oil and sauté the chopped onion and bell pepper until they're soft and fragrant. Then I add the garlic and cook for just a minute-don't let it burn.
4. Next, I pour in the heavy cream, stirring in the Parmesan until it melts into the sauce. The diced tomatoes go in next, along with a touch more Cajun seasoning. I simmer everything on low for about five minutes until the sauce thickens.
5. Combine and : Serve
6. Once the sauce is creamy and rich, I add the cooked pasta and toss until every piece is coated. Then I top the whole thing with the sliced chicken and a sprinkle of fresh parsley.
7. If I'm feeling fancy, I'll add an extra dusting of Parmesan or a pinch of red pepper flakes for color and kick.
8. Tips to : Take It Even Further
9. Blacken the chicken
10. : If I want more smoky depth, I sear the chicken just a little longer until the outside caramelizes a bit. It adds great flavor and color.
11. Make it extra creamy
12. : Want it thicker? Add a tablespoon of cream cheese or reduce the cream a bit longer before adding the pasta.

13. Try it with shrimp
14. : Swap the chicken for shrimp if I'm feeling seafood. Same seasoning, quick cook time, and a totally different vibe.
15. Veggie twist
16. : I sometimes add spinach or mushrooms in the sauce to round things out. Great way to sneak in extra greens.
17. What I : Serve It With
18. This pasta is a meal on its own, but when I want to round things out:
19. A simple green salad with lemon vinaigrette helps balance the richness.
20. Garlic bread or a warm baguette for sauce-mopping (trust me-you'll want every drop).
21. A glass of chilled white wine or even a crisp lager goes beautifully with the spice.

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Original recipe: <https://chefmaniac.com/stuffed-crabs-like-my-grandma-used-to-make-rich-savory-and-full-of-flavor/>