

How to Make Bold, Flavorful Cajun Seafood Pasta at Home

This Cajun seafood pasta recipe stands out for several reasons:



TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 8 oz fettuccine or linguine pasta
- 1 lb shrimp, peeled and deveined
- 1 lb scallops
- 2 tablespoons Cajun seasoning
- 3 tablespoons olive oil
- 1 bell pepper, diced
- 1 onion, chopped
- 3 cloves garlic, minced
- 1 cup heavy cream
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)

DIRECTIONS

1. Cajun seafood pasta holds a special place in my heart, reminding me of warm summer evenings spent with family in New Orleans. The vibrant flavors and aromas wafting through the air as we gathered around the table created memories that I cherish to this day. This dish is not just a meal; it's a celebration of culture, love, and the joy of cooking together.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-bold-flavorful-cajun-seafood-pasta-at-home/>