

## This Cajun Chicken Stuffed Shells Recipe Is Spicy, Creamy, and Totally Addictive

If your dinner routine needs a bold new twist, these



**OVEN**  
**350°F**

**TIME**  
**30 min**

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### INGREDIENTS

- 1 pound chicken breast, cooked and shredded
- 1 box jumbo pasta shells
- 1 tablespoon Cajun seasoning
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon paprika
- 1/2 teaspoon oregano
- 1/2 teaspoon thyme
- 1/4 teaspoon cayenne pepper
- 1 can diced tomatoes, drained
- 1 cup heavy cream
- 1 cup shredded mozzarella cheese

Salt and pepper, to taste

Ingredient Notes & Swaps:

Chicken: Rotisserie or leftover grilled chicken works great here.

Seasoning: Adjust cayenne for more or less heat. Homemade Cajun seasoning gives you full control over the spice blend.

Cheese: Mozzarella keeps it melty and mild, but you could add pepper jack or smoked gouda for more kick.

Cream: Swap in half-and-half for a lighter sauce, or use a Cajun Alfredo if you're feeling adventurous.

Instructions:

Preheat oven to 350°F. Lightly grease a 9x13 baking dish.

Cook pasta shells according to package directions until al dente. Drain and set aside.

Season the chicken: In a large bowl, combine shredded chicken with Cajun seasoning, garlic powder, onion powder, paprika, oregano, thyme, cayenne pepper, salt, and pepper. Mix well.

Stuff the shells: Fill each cooked shell with the seasoned chicken and arrange in the prepared baking dish.

Make the sauce: In a separate bowl, combine drained diced tomatoes and heavy cream. Mix and pour evenly over the stuffed shells.

Add cheese: Sprinkle shredded mozzarella over the top.

Bake: Cover with foil and bake for 25-30 minutes until hot and bubbly.

Serve hot, garnished with parsley if desired.

Tips for Success:

Don't overcook the pasta-it should be slightly firm so it holds its shape during baking.

Shred chicken finely for easy stuffing and better flavor distribution.

Add a spicy topping: A drizzle of hot sauce or sliced jalapeños makes a great final touch.

Make ahead: Assemble the dish up to 24 hours ahead, refrigerate, and bake when ready.

Serving Suggestions & Pairings:

Start with a bowl of Beer Cheese Dip for a cheesy appetizer.

Pair with Cajun Chicken Sausage Gumbo for a full-on Southern-inspired meal.

## DIRECTIONS

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2. Cook pasta shells according to package directions until al dente. Drain and set aside.
3. Season the chicken: In a large bowl, combine shredded chicken with Cajun seasoning, garlic powder, onion powder, paprika, oregano, thyme, cayenne pepper, salt, and pepper. Mix well.
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13. Serving Suggestions & Pairings: These creamy Cajun shells are rich, so balance them with crisp or refreshing sides:
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appetizer.

15. Pair with : Cajun Chicken Sausage Gumbo for a full-on Southern-inspired meal.
16. Complement with a bright green salad or simple roasted vegetables.
17. Add : Dorito Casserole to your dinner spread for a crunchy contrast.
18. Or serve alongside : Chicken Enchiladas for a two-pasta comfort feast.
19. Storage & Leftovers: Refrigerate leftovers in an airtight container for up to 3 days.
20. Freeze before or after baking-just be sure to cover tightly.
21. Reheat in the oven at 325°F until warm, or microwave single servings with a splash of cream to revive the sauce.
22. More Recipes You'll Love: Cajun Chicken Sausage Gumbo - Cozy, hearty, and loaded with flavor.
23. Dorito : Casserole - For those who like their comfort food crunchy.
24. Chicken : Enchiladas - Another stuffed classic to keep on rotation.
25. Instant : Pot Lasagna - Fast and cheesy, without compromising on flavor.

## SWAPS & NOTES

& Swaps Chicken : Rotisserie or leftover grilled chicken works great here.

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

Original recipe: <https://chefmaniac.com/this-cajun-chicken-stuffed-shells-recipe-is-spicy-creamy-and-totally-addictive/>