

## Bold & Creamy Cajun Sauce That Goes with Everything

Zesty, Creamy, and Irresistibly Addictive



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

2 tbsp unsalted butter  
2 cloves garlic, minced  
1 cup heavy cream  
¾ cup chicken broth (or seafood broth for extra flavor)  
1 tbsp Cajun seasoning  
½ tsp smoked paprika  
... tsp cayenne pepper (optional, for heat)  
¾ cup Parmesan cheese, grated  
1 tbsp lemon juice  
Salt and black pepper, to taste

#### Directions:

? Step 1: Sauté the Garlic:

? Step 2: Add the Liquids:

? Step 3: Season It Up:

? Step 4: Add Cheese and Brightness:

? Step 5: Serve and Savor:

Pasta

Seared shrimp or scallops

Grilled chicken or steak

Roasted vegetables

Or even as a dipping sauce for fries and breadsticks.

#### Tips for Success:

Use fresh Parmesan for the smoothest texture.

Adjust heat by increasing or skipping the cayenne.

For an ultra-rich sauce, reduce the broth and up the cream.

Want a deeper Cajun flavor? Use blackened seasoning in place of regular Cajun.

Double the batch-this sauce keeps well and you'll want it on everything.

**Storage & Leftovers:**

Store leftover sauce in an airtight container in the refrigerator for up to 3 days.

Reheat gently in a saucepan over low heat.

Add a splash of cream or broth if the sauce gets too thick.

**Serving Pairings & More Recipes to Try:**

Cajun Chicken Sausage Gumbo

Easy Turkey Wings - pour the sauce on top for next-level comfort

Tomato Skillet with Okra and Sausage

## DIRECTIONS

1. ? Step 1: SautØ the Garlic: In a medium skillet, melt the butter over medium heat. Add minced garlic and sautØ for 1-2 minutes, just until fragrant-don't let it brown.
2. ? Step 2: Add the Liquids: Pour in the heavy cream and chicken (or seafood) broth. Stir to combine and bring to a gentle simmer.
3. ? Step 3: Season It Up: Stir in the Cajun seasoning, smoked paprika, and cayenne (if using). Let the sauce simmer over medium-low heat for 5-7 minutes, thickening slightly.
4. ? Step 4: Add Cheese and Brightness: Stir in the grated Parmesan until melted and smooth. Add lemon juice to brighten the flavor. Taste and season with salt and black pepper as needed.
5. ? Step 5: Serve and Savor: Serve hot over your favorite dish:
6. Pasta
7. Seared shrimp or scallops
8. Grilled chicken or steak
9. Roasted vegetables
10. Or even as a dipping sauce for fries and breadsticks.
11. Tips for Success: Use fresh Parmesan for the smoothest texture.
12. Adjust heat by increasing or skipping the cayenne.
13. For an ultra-rich sauce, reduce the broth and up the cream.
14. Want a deeper : Cajun flavor? Use blackened seasoning in place of regular Cajun.
15. Double the batch-this sauce keeps well and you'll want

it on everything.

16. **Storage & Leftovers:** Store leftover sauce in an airtight container in the refrigerator for up to 3 days.
17. Reheat gently in a saucepan over low heat.
18. Add a splash of cream or broth if the sauce gets too thick.
19. **Serving Pairings & More Recipes to Try:** This sauce is dynamite with dishes like:
20. **Cajun :** Chicken Sausage Gumbo
21. **Easy :** Turkey Wings - pour the sauce on top for next-level comfort
22. **Tomato :** Skillet with Okra and Sausage
23. **Sheet :** Pan Quesadillas - for Cajun dipping goodness
24. **Beer :** Cheese Dip - if you're hosting a full-on sauce party
25. **Final Thoughts:** This Cajun Cream Sauce is spicy, creamy comfort in a skillet. It elevates anything you pour it on and makes even the most basic weeknight meals feel restaurant-worthy. If you've been looking for a go-to Southern-inspired sauce that brings flavor and flair, this is it.

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/bold-creamy-cajun-sauce-that-goes-with-everything/>