

Spicy & Creamy Cajun Chicken Pasta - Better Than Restaurant Style!

Savory Cajun Chicken Pasta with Creamy Sauce and Fresh Tomatoes



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INGREDIENTS

For the Chicken:

- 4 boneless, skinless chicken breasts
- 4 teaspoons Cajun seasoning
- 2 tablespoons butter or margarine

For the Sauce:

- 3 cups heavy cream
- $\frac{1}{2}$ teaspoon lemon pepper seasoning
- 1 teaspoon salt
- 1 teaspoon black pepper
- ... teaspoon garlic powder

For the Pasta:

- 8 oz penne pasta, cooked and drained
- 2 Roma tomatoes, diced
- $\frac{1}{2}$ cup fresh shredded Parmesan cheese, to taste

DIRECTIONS

- 1. Season the Chicken:** Lightly moisten the chicken with water. Place it in a resealable plastic bag with the Cajun seasoning and shake until fully coated.
- 2. Cook the Chicken:** In a large skillet over medium heat, sauté the chicken in 2 tablespoons butter, turning as needed until fully cooked. Set aside on a cutting board and slice into strips once slightly cooled.
- 3. Make the Cream Sauce:** In another skillet, heat the heavy cream, remaining 2 tablespoons butter, and all seasonings over medium heat. Stir occasionally until the mixture just begins to bubble.
- 4. Combine Pasta & Sauce:** Add the cooked penne to the sauce, stirring well to coat. Turn off the heat and let the flavors marry for a minute or two.
- 5. Assemble the Dish:** Spoon the creamy pasta onto plates. Top each with sliced Cajun chicken, a generous sprinkle of Parmesan cheese, and the fresh diced tomatoes.
- 6. Serve & Enjoy:** Pair with Texas toast, garlic bread, or a light salad. You're ready for a spicy, creamy southern-style feast!

TIPS FOR SUCCESS

Don't overcook the chicken -you want juicy, tender strips that soak up the sauce.

Use fresh Parmesan if possible for a sharper, more authentic flavor.

Add a pinch of crushed red pepper if you want even more kick.

For a veggie boost, toss in sautéed bell peppers, spinach, or mushrooms.

