

Creamy Cajun Shrimp Pasta with Sausage: A Flavor-Packed Dinner

Creamy Cajun Shrimp Pasta with Sausage



TIME
3 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1 lb large shrimp, peeled and deveined
6 oz beef or smoked sausage, thinly sliced
10 oz fettuccine pasta (or your favorite pasta shape)
2 tbsp olive oil
½ yellow onion, thinly sliced
1 red bell pepper, thinly sliced
3 cloves garlic, minced
1 tsp Cajun seasoning (or Creole seasoning)
½ tsp dried oregano
½ cup crushed tomatoes
1 cup chicken stock
½ cup heavy cream
½ cup grated Parmesan cheese
Kosher salt and freshly ground black pepper, to taste

DIRECTIONS

1. Let's get cooking this delicious : Creamy Cajun Shrimp Pasta with Sausage:
2. Prepare the : Shrimp: In a medium bowl, toss the shrimp with Cajun seasoning, oregano, salt, and pepper.
3. Cook the : Shrimp: Heat 1 tablespoon of olive oil in a large skillet or Dutch oven over medium heat. Add the seasoned shrimp in a single layer (cook in batches if necessary to avoid overcrowding). SautØ for 2-3 minutes per side until the shrimp are pink, opaque, and lightly browned. Remove the cooked shrimp from the skillet and set aside.
4. Cook the : Sausage: In the same skillet, heat the remaining 1 tablespoon of olive oil. Add the sliced sausage and cook, turning occasionally, until it's browned and slightly crispy on both sides. Remove the cooked sausage from the skillet and set aside with the shrimp.
5. SautØ the Veggies: Add the thinly sliced onion, red bell pepper, and minced garlic to the skillet (add a tiny bit more oil if the pan is dry). Cook for about 5 minutes, stirring occasionally, until the vegetables are soft and fragrant.
6. Make the : Sauce: Stir in the crushed tomatoes and chicken stock. Bring the mixture to a gentle simmer. Reduce the heat to low, then stir in the heavy cream and Parmesan cheese, whisking constantly until the cheese is melted and the sauce is smooth and slightly thickened. Taste the sauce and adjust seasoning with more Cajun spice, salt, or pepper if needed.
7. Cook the : Pasta: While the sauce is simmering, bring a large pot of generously salted water to a rolling

boil. Add the fettuccine pasta and cook according to package directions until al dente. Drain the pasta, reserving about 1/2 cup of the starchy pasta water (just in case the sauce needs thinning later).

8. **Combine : Everything:** Return the cooked shrimp and sausage to the skillet with the sauce. Add the drained pasta to the skillet. Toss everything well with tongs until the pasta, shrimp, and sausage are evenly coated in the creamy sauce and heated through. If the sauce seems too thick, add a tablespoon or two of the reserved pasta water until it reaches your desired consistency.
9. **Serve:** Ladle the Creamy Cajun Shrimp Pasta with Sausage into bowls. Garnish with chopped fresh parsley and extra Parmesan cheese if desired. Serve hot and enjoy the bold, comforting Cajun flavors!

SWAPS & NOTES

Shrimp: Use large shrimp for a more substantial bite. If using smaller shrimp, they will cook faster, so adjust accordingly.

Sausage: Smoked sausage (like andouille or kielbasa) is excellent for this recipe, adding a smoky depth.

You can use beef, pork, or even chicken sausage.

TIPS FOR SUCCESS

Prep Ahead: Have all your ingredients prepped and ready before you start cooking.

Don't Overcook Shrimp: Shrimp cook very fast.

Remove them from the pan as soon as they turn pink to keep them tender.

They will continue to cook slightly when added back to the hot sauce.

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

Original recipe: <https://chefmaniac.com/creamy-cajun-shrimp-pasta-with-sausage-a-flavor-packed-dinner/>