

## One-Pan Cajun Chicken Alfredo with Velveeta and Three Cheeses

Cajun Chicken Alfredo Pasta with Three Cheese (Creamy + Spicy Comfort Food)

**TIME**  
**40 min**

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**ChefManiac**

### INGREDIENTS

1.25 lb boneless skinless chicken breasts, cut into small pieces  
1 tbsp olive oil  
1 tbsp Cajun seasoning  
½ tsp smoked paprika  
Salt, to taste  
Black pepper, to taste  
350 g penne pasta  
2 tbsp butter  
3 cloves garlic, minced  
1 cup chicken broth  
1 cup heavy cream  
113 g Velveeta cheese, cubed  
½ cup grated Parmesan cheese  
½ cup grated mozzarella cheese  
½ cup grated cheddar cheese  
½ tsp red pepper flakes (optional)  
½ cup reserved pasta water (as needed)  
Fresh parsley + extra Parmesan for garnish (optional)

### DIRECTIONS

1. Cook pasta: Bring a large pot of salted water to a boil. Cook penne until al dente. Reserve ½ cup pasta water, then drain and set aside.
2. Season chicken: Toss chicken with Cajun seasoning, smoked paprika, salt, and black pepper.
3. Cook chicken: Heat olive oil in a large skillet over medium heat. Cook chicken 4-5 minutes until golden and cooked through. Remove and set aside.
4. Start the sauce: In the same skillet, melt butter. Add garlic and sauté 30 seconds until fragrant.
5. Add liquids: Stir in chicken broth and heavy cream. Bring to a gentle simmer.
6. Melt : Velveeta: Add Velveeta cubes and stir until fully melted and smooth.
7. Three-cheese finish: Stir in Parmesan, mozzarella, and cheddar until creamy. Add red pepper flakes if using. Thin with reserved pasta water as needed.
8. Toss: Add cooked pasta and toss to coat. Return chicken to the skillet and mix well.
9. Serve: Garnish with parsley and extra Parmesan if you like.

### SWAPS & NOTES

Protein swap: Shrimp is fantastic here-cook it quickly and add at the end so it stays juicy.

Pasta options: Rotini, rigatoni, or fettuccine work great too.

Penne is just especially good for catching sauce.

Cheese notes: Freshly grated cheese melts smoother.

### TIPS FOR SUCCESS

Boiling can cause cheese sauces to separate.

Add a splash at a time until the sauce is silky and clings to the noodles.

Small pieces cook fast-pull them as soon as they're done to stay tender.

Velveeta and Parmesan are already salty, and Cajun seasoning often contains salt too.

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

Original recipe: <https://chefmaniac.com/one-pan-cajun-chicken-alfredo-with-velveeta-and-three-cheeses/>