

Creamy Cajun Chicken Linguine with Garlic Mozzarella Sauce

1 pound boneless chicken breasts, cut into bite-sized pieces



TIME

8 to 10 min

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INGREDIENTS

1 pound boneless chicken breasts, cut into bite-sized pieces
2 tablespoons olive oil
2 tablespoons Cajun seasoning
1 teaspoon smoked paprika
1 pound linguine pasta
4 tablespoons butter
4 cloves garlic, minced
1/4 cup all-purpose flour
3 cups whole milk
1 cup chicken broth
8 ounces cream cheese, softened
2 cups shredded mozzarella cheese, divided
1/2 cup grated Parmesan cheese
Salt, to taste
Black pepper, to taste
Red pepper flakes, for extra heat

DIRECTIONS

1. Season the chicken: In a bowl, toss the chicken pieces with olive oil, Cajun seasoning, and smoked paprika until evenly coated.
2. Cook the linguine: Cook the linguine according to the package directions until al dente. Drain and set aside.
3. Cook the chicken: While the pasta cooks, heat a large skillet over medium-high heat. Add the seasoned chicken and cook until golden brown and cooked through, about 8 to 10 minutes. Remove the chicken from the skillet and set it aside.
4. Start the sauce: In the same skillet, melt the butter over medium heat. Add the minced garlic and cook for about 1 minute, until fragrant.
5. Make the roux: Whisk in the flour and cook for 1 minute, stirring constantly, to form a roux.
6. Add the liquids: Gradually whisk in the milk and chicken broth until smooth. Bring the mixture to a simmer, stirring occasionally.
7. Melt in the cheeses: Reduce the heat to low and stir in the softened cream cheese until melted and smooth.
8. Add 1 1/2 cups of the mozzarella cheese and the Parmesan cheese. Stir until the sauce becomes creamy and smooth. Season with salt and black pepper to taste, and add red pepper flakes if desired.
9. Combine everything: Add the cooked linguine and cooked chicken to the sauce. Toss well so the pasta and chicken are evenly coated.
10. Finish with cheese: Transfer the pasta to a serving dish and sprinkle the remaining 1/2 cup mozzarella over the top.

11. Broil: Broil for about 3 minutes, or until the cheese is melted and bubbly.
12. Serve: Serve immediately while hot and creamy.

SWAPS & NOTES

Chicken breast works beautifully here because it cooks quickly and stays tender when cut into bite-sized pieces, but chicken thighs can also be used if you prefer a slightly richer flavor.

Cajun seasoning is the main flavor base, so use one you enjoy.

Some blends are saltier or spicier than others, which means you may want to adjust the final salt and pepper to taste.

Mozzarella keeps the sauce creamy and melty, while Parmesan adds that extra savory depth.

TIPS FOR SUCCESS

Cook the pasta just to al dente so it holds up well once it is tossed with the sauce and briefly broiled.

Soften the cream cheese before adding it to the skillet.

That helps it melt more smoothly into the sauce.

Whisk the milk and broth in gradually to avoid lumps and keep the sauce silky.

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