

## Smoked Sausage Cajun Alfredo Recipe for a Bold and Creamy Pasta Dinner

12 ounces pasta, such as penne, fettuccine, or rotini



### TIME

**4 to 5 min**

### PRINT

**Recipe Card**

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### SOURCE

**ChefManiac**

### INGREDIENTS

12 ounces pasta, such as penne, fettuccine, or rotini  
14 ounces smoked sausage, sliced into rounds  
1 tablespoon olive oil  
2 tablespoons butter  
3 cloves garlic, minced  
1 1/2 cups heavy cream  
1 cup whole milk  
1 cup freshly grated Parmesan cheese  
1 to 1 1/2 tablespoons Cajun seasoning  
1/2 teaspoon smoked paprika  
Salt, to taste  
Black pepper, to taste  
2 tablespoons chopped parsley, for garnish  
Optional: red pepper flakes for extra heat

### DIRECTIONS

1. Bring a large pot of salted water to a boil and cook the pasta according to package directions until al dente. Reserve about 1/2 cup of pasta water, then drain.
2. While the pasta cooks, heat the olive oil in a large skillet over medium heat. Add the sliced smoked sausage and cook until browned around the edges, about 4 to 5 minutes. Remove to a plate if needed.
3. In the same skillet, melt the butter and add the garlic. Cook for about 30 seconds, just until fragrant.
4. Pour in the heavy cream and milk, then stir in the Cajun seasoning and smoked paprika. Let the mixture warm gently without boiling hard.
5. Add the : Parmesan cheese a little at a time, stirring until melted and smooth. Taste and adjust with salt and black pepper as needed.
6. Return the sausage to the skillet and stir to coat it in the sauce.
7. Add the cooked pasta and toss until everything is evenly coated. If the sauce is too thick, loosen it with a splash of reserved pasta water.
8. Garnish with chopped parsley and red pepper flakes if desired, then serve hot.

### SWAPS & NOTES

Andouille sausage is a great choice if you want even more heat and a stronger Cajun profile, while kielbasa or other smoked sausage varieties will give you a slightly milder result.

Freshly grated Parmesan is the best option for a smooth Alfredo sauce.

Pre-shredded cheese can work, but it sometimes makes the sauce less silky because of the anti-caking agents.

If you want to add vegetables, sautéed bell peppers, mushrooms, or spinach fit right in.

### TIPS FOR SUCCESS

Since it will finish in the sauce, keeping it al dente helps it hold its texture and prevents it from becoming too soft.

Keep the heat moderate when making Alfredo.

A sauce that gets too hot can separate, especially after the cheese is added.

Slow and steady gives you the creamiest result.

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

Original recipe: <https://chefmaniac.com/smoked-sausage-cajun-alfredo-recipe-for-a-bold-and-creamy-pasta-dinner/>