

Cajun Chicken Alfredo



SERVES 4



PREP TIME **10 mins**



COOKING TIME **25 mins**

Ingredients

- 1 tbsp *Carla's Cajun Blend*
- Olive oil
- 3 cloves of garlic, chopped
- 1 Matheson's sausage, sliced
- 2 chicken breasts thinly sliced
- 2 cups double cream
- 4 cups penne pasta, cooked
- 1 packet *Carla's* dried parsley
- 1 cup finely grated parmesan
- 1 cup spinach (optional)
- Garlic bread and leafy salad - to serve

Instructions

- Prepare the ingredients. After slicing the chicken breast, season with salt and pepper.
- Heat the oil in a large frying pan over a high heat. Add the garlic, sliced chicken breast and sausage and cook until the garlic is starting to brown and the chicken is no longer pink.
- in the meantime, cook the pasta according to pack instructions, then drain and set aside.
- Sprinkle over the *Cajun Blend* and stir to evenly coat the chicken and sausage.
- Add the spinach, if using and cook for a minute or two until wilted.
- If there is a lot of oil in the pan, drain away a little of it to avoid the sauce being too oily.
- Add the cream and bring to a boil to thicken the sauce.
- Add the cooked pasta, stirring until completely combined.
- To finish, add the parmesan and dried parsley, stirring until the cheese is all melted and the pasta is coated with the lovely thick sauce. Serve! With garlic bread, and a leafy green salad.
- *Tip: you can use chopped bacon or lardons instead of the sausage.*
- *Tip: if you like a little more heat, add ½ tsp of *Carla's Crushed Chillies**

Carla's product used in this recipe: [Cajun Blend](#)

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