

Cajun Chicken Pasta – One Pot Wonder!

Ingredients:

250g Pasta

1 chicken breast

1 pepper

½ onion

1 clove garlic

2 tbsp Cajun seasoning

500ml chicken stock

1 tbsp crème fraiche/philadelphia

20g grated cheese

Salt & pepper



Method:

1. In a large saucepan, fry the chicken breast with two tablespoons of Cajun seasoning until cooked through.
2. Add the peppers and onion and rest of the Cajun seasoning. Cook until soft.
3. Pour in the pasta and then add chicken stock until the pasta is just covered.
4. Reduce the heat and simmer, stirring regularly. As the stock reduces continue adding more, little by little, until the pasta is cooked and the chicken stock has thickened to a shiny sauce coating the pasta.
5. Remove the pasta from the heat.
6. Pour crème fraiche/Philadelphia into the pasta and quickly begin to mix this into the pasta making sure to coat it all. Continue to mix until the sauce thickens. Add in some of the grated cheese if using.
7. Portion out the pasta and top with a sprinkling of Cajun seasoning and grated cheese.
8. Enjoy straight away!