

Cajun Chicken Fettuccine

Ingredients

3 cups water
1 box Chicken Helper™ fettuccine Alfredo
1 tablespoon margarine or butter
2 cups sliced fresh mushrooms
1 small onion, cut into thin strips
1 medium green or red bell pepper, cut into thin bite-size strips
2 1/2 cups milk
1/2 teaspoon Italian seasoning
1/2 teaspoon paprika
1/4 to 1/2 teaspoon ground red pepper (cayenne)
3/4 cup tomato pasta sauce
3 cups cubed deli rotisserie chicken (from 2- to 2 1/2-lb chicken)



Steps

- **1.** In 2-quart saucepan, heat 3 cups water to boiling. Stir in pasta (from Chicken Helper box). Return to boiling; reduce heat. Simmer uncovered about 10 minutes, stirring occasionally, until pasta is tender. Drain; cover to keep warm.
- **2.** Meanwhile, in 10-inch nonstick skillet, melt margarine over medium-high heat. Add mushrooms, onion and bell pepper; cook about 3 minutes, stirring occasionally, until vegetables are crisp-tender. Remove from skillet.
- **3.** In same skillet, mix milk, sauce mix (from Chicken Helper box), Italian seasoning, paprika and ground red pepper. Heat to boiling, stirring occasionally.
- **4.** Reduce heat. Cook uncovered 6 minutes, stirring occasionally. Stir in tomato pasta sauce, vegetables and chicken. Cook uncovered about 3 minutes longer or until thoroughly heated. Serve over pasta.