Cajun Chicken Fettuccine

Ingredients

3 cups water

1box Chicken HelperTM 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

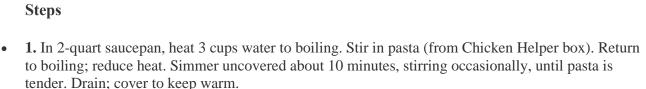
1/2 teaspoon Italian seasoning

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)



- 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.

