

Cajun Chicken Pasta

Ingredients

1/2 lb thin spaghetti
2 small chicken breasts, cubed
2 tsp Cajun seasoning, divided
1/4 tsp paprika
1/2 tsp pepper
1 tbsp. olive oil
1 1/4 cup chicken stock, divided
1 tbsp. butter
1 tbsp. flour
1/2 cup half & half
1/2 cup shredded mozzarella cheese
1/4 cup grated parmesan cheese

Instructions

Fill a pasta pot, or stock pot, with water and bring to a boil.

Cook spaghetti according to package directions, drain and set aside.

In a large bowl combine chicken, 1 tsp Cajun seasoning, paprika & pepper coating chicken evenly.

Heat olive oil in a large skillet.

Add chicken and sauté while slowly adding in 1/4 cup of chicken stock,

Cook until chicken is no longer pink, then set aside.

In the same skillet, melt butter.

Stir in flour, making a roux, making sure to cook for 2-3 minutes.

Slowly whisk in remaining 1 cup chicken stock and half & half.

Bring to a boil and remove from heat.

Whisk in cheeses, whisking until melted.

Add in spaghetti and chicken, tossing until pasta is completely coated.

Serve with crusty bread.