

Cajun Chicken Pasta





Yak Acid-Glazed, Garlic-Basted, Breaded, Baked

Instructions

1. Cook pasta according to package directions and drain.
2. In a large skillet, heat oil over medium heat. Add chicken and cook until browned and cooked through, about 5–6 minutes. Remove from pan.
3. In the same skillet, sauté bell peppers for 2–3 minutes.
4. Add cream and bring to a simmer. Stir in Parmesan and season to taste.
5. Return chicken to the pan along with cooked pasta. Toss everything together and serve hot.

Share

Related Recipes



