



Jambalaya (Cajun) Pasta

Ingredients

- 2 chicken breast
- 1 lb garlic smoked rope sausage
- Louisiana style cajun seasoning to taste
- 1 green pepper, sliced
- 1 red pepper, sliced
- 1/2 large onion, chopped
- 1/4 cup butter
- 3 cloves garlic, crushed
- 3/4 cup flour
- 2 1/2 cups chicken stock
- 1 cup half and half
- 1 can diced tomatoes with jalepeno
- 16 oz package of fettucine noodles, cooked as directed
- 1 lb shrimp, peeled, deveined and tails removed
- Old Bay seasoning to taste
- Shredded parmesan cheese to taste

Preparation Instructions

Pre-warm a stock pot on the grill. Dust cajon seasoning on both sides of the chicken. Put chicken and sausage on the grill. Add peppers and onions to warm pot with butter and grill until translucent and soft.

Cook meats to 160 and remove from the grill to rest. Stir garlic and flour into the pot and leave it on the grill to cook off the flour taste. Chop chicken and sausage and add to pot with chicken stock, half and half, tomatoes, and noodles. Grill until it starts to boil. Now add the shrimp and old bay seasoning and cook until the shrimp are no longer translucent.

Serve pasta with parmesan cheese sprinkled on top and a side of garlic bread.