

# CAJUN CHICKEN PASTA

*Spicy Pierce Chicken® Fajita Seasoned Breast Sizzle Strips® grilled and tossed in a Cajun Alfredo sauce, served over pappardelle pasta.*

“The renewed interest in New Orleans cooking signals a potentially valuable opportunity for operators to develop Cajun and Creole flavors within appetizers, entrées, desserts and perhaps even beverages.”

*Technomicaccess.com, Flavor Consumer Trend Report, 2013.*



## NUTRITION FACTS

APPROXIMATE VALUES

**Yield:** 24 servings

Serving Size: 356g	Amount Per Serving		% Daily Value*
<b>Calories:</b>	740		
<b>Total Fat:</b>	47g		72%
<b>Cholesterol:</b>	180mg		60%
<b>Sodium:</b>	1140mg		48%
<b>Total Carbs:</b>	41g		14%
Dietary Fiber:	2g		8%
Sugars:	3g		
<b>Protein:</b>	40g		

\*Percent Daily Values are based on a 2,000 calorie diet.

Allergens: milk, soy, wheat

## INGREDIENTS

Pierce Chicken® Fajita Seasoned Breast Sizzle Strips® (Code #6264), thawed	4½ pounds
Andouille sausage, thinly sliced	2¼ pounds
Olive oil	1½ cups
Cajun Alfredo sauce (recipe provided)	4½ quarts
Pappardelle pasta, cooked	4½ quarts (7½ pounds)

## METHOD

### To make one serving:

1. Sauté 3 ounces Fajita Seasoned Breast Sizzle Strips® and ½ cup Andouille sausage in 1 tablespoon oil in a skillet for 3 to 5 minutes or until internal temperature reaches 165°F.
2. Add ¾ cup Cajun Alfredo sauce; bring to a simmer.
3. Stir in ¾ cup (5 ounces) cooked pasta; heat through and serve.

## CAJUN ALFREDO SAUCE

Yellow onion, peeled, ¼-inch dice	2-¼ cups	Flour	1¼ cups
Green bell peppers, cored, seeded, ¼-inch dice	2-¼ cups	Heavy cream	2¼ quarts
Celery, ¼-inch dice	2-¼ cups	Parmesan cheese, grated	1½ pounds (4½ cups)
Butter, unsalted	1-¼ cups	Cayenne pepper	2 tablespoons

### Makes 4-½ quarts:

1. Sauté onion, peppers and celery in butter in a large saucepan for 5 minutes or until tender.
2. Stir in flour until blended; cook and stir for 3 minutes or until flour is lightly browned.
3. Add cream slowly, whisking until blended.
4. Cook for 6 to 8 minutes or until sauce thickens.
5. Stir in Parmesan cheese and cayenne pepper until combined.
6. Hold warm for service.