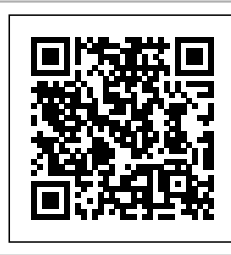


Creamy Cajun Turkey Pasta



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Recipe by: Laura Vitale

Serves 6

Prep Time: 15 minutes

Cook Time: 30 minutes

Ingredients

- 1 lb of Cooked Shredded Leftover Turkey or chicken
- 3 Tbsp of Unsalted Butter
- 1 lb of Penne Pasta
- 1 Yellow Onion, diced
- 1 Bell Pepper, diced
- 3 Cloves of Garlic, minced
- 2 Tbsp of Cajun Seasoning
- 1 cup of Chicken Stock
- 1-1/2 cups of Heavy Cream
- 1/2 cup of Grated Parm
- Salt and Pepper to taste
- 1/2 cup of Chopped Parsley

1) Fill a large pot with water, add a generous pinch of salt, bring to a boil.

2) In a large skillet over medium heat, add the butter, once melted, add the onions, pepper and garlic along with a pinch of salt and saute for 5 to 7 minutes or until softened, add the cajun seasoning and leftover turkey, toss to warm through for a few minutes then add the stock and cream and allow to simmer for about 8 to 10 minutes.



3) While the sauce is cooking, add the pasta to the boiling water, cook for about 7 minutes, reserve some of the cooking water then drain the pasta well.

4) Add the pasta to the sauce along with about 1/4 cup of the water, parm and parsley and cook for a few minutes until the sauce thickens and the pasta is al dente.