Creamy Cajun Chicken Pasta
Cajun Creations; February 8th

Ingredients:
- 2 pound boneless skinless chicken breast
- 4 ounce linguine, cooked
- 2 tsp. Cajun seasoning
- 2 TBSP. butter
- 1 thinly sliced green onion
- 1-2 cup heavy whipping cream
- 2 TBLS chopped sun dried tomatoes
- ¼ tsp salt
- ¼ tsp dried basil
- 1/8 tsp black pepper
- 1/8 tsp garlic powder
- ¼ cup parmesan cheese, grated

Directions:
1. Place chicken and Cajun seasoning in a bowl and toss to coat.
2. In a large skillet over medium heat, sauté chicken in butter or margarine until chicken is tender, about 5 to 7 minutes.
3. Reduce heat add green onion, heavy cream, tomatoes, basil, salt, garlic powder, black pepper and heat through.
4. Pour over hot linguine and toss with Parmesan cheese.
Makes 2 servings