

CAJUN CHICKEN PENNE PASTA WITH SCALLIONS

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4 – 6 servings

2 tablespoons olive oil
1 pound boneless, skinless chicken thighs (about 4), cut into 1 inch pieces
2 ½ teaspoons Cajun seasoning
2 medium green bell peppers, stemmed, seeded and cut into ¼ inch strips
1 small yellow onion, thinly sliced
2 cloves garlic, chopped
12 ounces penne
4 cups low-sodium chicken broth
1 14.5 ounce can diced tomatoes
6 ounces cream cheese, cubed, at room temperature
Kosher salt
4 scallions, sliced for servings

Directions:

- Heat the oil in large wide pot over medium-high heat
- Add the chicken and Cajun seasoning and cook, stirring occasionally, until the chicken just starts to change color and the spices are toasted, about 2 minutes
- Add the peppers and onions and cook until they just begin to release some of their juices, 3-4 minutes
- Stir in the garlic and cook until softened, 1 minute
- Add the pasta, chicken broth and tomatoes and bring to a boil over medium-high heat
- When it boils, continue to cook, stirring occasionally, until the pasta is al dente and the sauce is thickened and reduced by about half, about 15 minutes
- Remove from the heat and add the cream cheese and 1 ½ teaspoons kosher salt
- Stir until the cream cheese is combined and melted - don't worry if the sauce looks runny, it will thicken as it sits
- Top with sliced scallions