


Cajun Jambalaya Pasta (Cheesecake Factory Copycat)

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Cajun Jambalaya Pasta is a pasta dish that is loaded with spicy chicken and shrimp, all piled on top of a mound of linguini. If the recipe sounds or looks familiar to you, it should! It was inspired by The Cheesecake Factory's Cajun Chicken Pasta that has been on its menu for years.

By Adapted From Cheesecake Factory Original

 **Prep:** 10 mins
Cook: 20 mins
Total: 30 mins
Servings: 4
Yield: 4 Servings



Ingredients

2 tablespoons Olive oil
1 pound Boneless/Skinless Chicken Breasts, cut into 1" pieces
2 tablespoons Slap Yo' Mama Cajun Spice Blend (to taste)
1 each Red, Yellow, Green Peppers, cut into thin strips
12-16 medium Shrimp (shells, tails, and veins removed)
1 tablespoon Minced Garlic
1/2 teaspoon Kosher Salt
1/4 teaspoon Ground Black Pepper
1/2 can Roma Tomatoes, diced 1" pieces (or fresh if available)
1-1/2 cups Spicy Chicken-Seafood Broth
1 tablespoon Chopped Parsley
1 pound Linguini Pasta (fresh) or Rigatoni (Pete's Favorite)
1 medium Red Onion

Directions

Heat the olive oil in a large sauté pan.

Place the chicken into a clean mixing bowl. Sprinkle the Cajun spice over the chicken and into the bowl. Gently toss the chicken until each piece is evenly coated with the spice blend. Remember, it's all to taste!

Add the chicken into the sauté pan and cook until it is about half done.

Add the peppers, onions and shrimp into the pan. Cook until the shrimp are about half done.

Add the garlic into the pan.

Season all of the ingredients with kosher salt, ground black pepper, and a little more Cajun spice if y'all like it spicy.

Add the diced tomatoes and chicken-seafood broth into the sauté pan. Gently stir the ingredients together.

Continue to cook until the chicken and shrimp are done, and the vegetables are tender. Drop the pasta into boiling salted water, and cook until "al dente."

Place the pasta into serving bowls. Spoon the jambalaya over the pasta. Garnish with a sprinkle of freshly chopped parsley.