

## **Cajun Alfredo Pasta Recipe**

1 lb. penne pasta  
12 oz. chicken breast, cut into 1-inch chunks  
8 oz. smoked sausage  
16 large shrimp, peeled and deveined  
One-half cup onion, sliced thin  
One-half cup diced green pepper  
olive oil  
1 cup salsa  
1 jar Alfredo sauce  
5 basil leaves whole  
3 oz. mozzarella cheese  
Cajun seasoning to taste

### Directions:

1. Mix alfredo and salsa.
2. Cook penne according to package directions, drain and keep hot.
3. Brown the chicken and sausage together and remove from skillet then Sauté onions and bell pepper. Throw them both in a pot when done and add raw shrimp. Cook for until desired doneness.
4. Add alfredo mix into pot with meat and veggies. Bring to simmer
5. Add cooked pasta and just heat on low for about 5 minutes. If it's no boil, then leave simmering with pasta for 8-10 minutes until pasta is tender.
6. Serve topped with shredded mozzarella and basil leaves.

Serves 4-6 people