

# Cajun Tavuklu Makarna

Creamy Cajun chicken pasta with spicy Louisiana seasoning. One-pan recipe ready in 30 minutes with tender chicken and rich cream sauce.

10	20	30	6	Easy
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

## Cajun Tavuklu Makarna

## Malzemeler

- 1 lb chicken meat
- 1 tbsp olive oil
- 1 lb pasta
- 1 tbsp butter
- 1 onion
- 15 oz tomato
- 2 cup chicken broth
- 3 scallion
- 2 oz cream cheese
- 2 tsp paprika
- 1 tsp oregano
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 tsp cayenne pepper
- 1 tsp salt
- 1 tsp black pepper

## Yapılı???

- Prepare the Cajun seasoning**

Combine 2 teaspoons paprika, 1 teaspoon cayenne pepper, 1 teaspoon garlic powder, 1 teaspoon onion powder, 1 teaspoon oregano, 1 teaspoon thyme, and 1 teaspoon black pepper in a small bowl. Mix well and set aside.
- Prepare the chicken**

Cut 1 pound of chicken breast into 1-inch cubes. Season the chicken pieces with the prepared Cajun seasoning, tossing until evenly coated.
- Cook the pasta**

Bring a large pot of salted water to a rolling boil. Add 1 pound of pasta and cook according to package directions until al dente (firm to the bite). Reserve 1 cup of pasta cooking water, then drain the pasta.

#### 4 Sear the chicken

Heat 1 tablespoon of oil in a large skillet over medium-high heat until shimmering. Add the seasoned chicken and cook for 6-8 minutes, stirring occasionally, until golden brown and cooked through (internal temperature reaches 165°F/74°C). Transfer chicken to a plate.

#### 5 Sauté the aromatics

Add 1 tablespoon of butter to the same skillet. Add 1 diced onion and 3 minced garlic cloves, cooking for 2-3 minutes until the onion is translucent and fragrant.

#### 6 Make the sauce

Add 15 ounces of diced tomatoes with their juice and 2 cups of heavy cream to the skillet. Bring to a gentle simmer and cook for 3-4 minutes, stirring occasionally, until slightly thickened.

#### 7 Add cream cheese

Add 2 ounces of cream cheese in small pieces to the sauce. Stir continuously until the cream cheese melts completely and the sauce becomes smooth and creamy, about 2 minutes.

#### 8 Combine and finish

Return the cooked chicken to the skillet and add the drained pasta. Toss everything together for 1-2 minutes until the pasta is well coated with sauce. Add reserved pasta water if needed to loosen the sauce. Season with salt and pepper to taste, then serve immediately.

## ?puçlar?

Cut chicken into uniform 1-inch pieces to ensure even cooking and prevent some pieces from becoming overcooked while others remain underdone.

Don't skip the step of browning the seasoned chicken first - this creates a flavorful fond on the bottom of the pan that adds depth to the final sauce.

Use a deep, heavy-bottomed pan or Dutch oven to prevent scorching and ensure even heat distribution throughout the cooking process.

Add cream cheese in small pieces and stir gently to prevent the sauce from breaking or becoming lumpy.

If the pasta seems too thick during cooking, add warm chicken broth a few tablespoons at a time until you reach the desired consistency.

Taste and adjust seasoning at the end - you may want to add a pinch of salt, extra cayenne for heat, or fresh herbs for brightness.

Let the dish rest for 2-3 minutes before serving to allow the sauce to thicken slightly and the flavors to settle.

Garnish with fresh green onions, parsley, or grated Parmesan cheese to add color and fresh flavor contrast to the rich, spiced dish.