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