

Cajun Chicken Fajita Pasta

Recipe provided by Heinen's contributor, Courtney of [A Life From Scratch](#).

Ingredients

- Approx. 1 lb. chicken tenders, cut up
- 3 Tbsp. olive oil
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1 yellow bell pepper, sliced
- 1 onion, sliced
- Salt & pepper
- 1 Tbsp. Cajun seasoning
- 1 Tbsp. chili powder
- 1 Tbsp. cumin
- 1 Tbsp. garlic powder
- 2 cups cream
- 3 cups chicken stock
- 4 cups pasta (we use gluten free)
- 1 cup shredded pepper jack cheese



Instructions

1. Add the olive oil to a large pot on the stove over medium heat. Cook the chicken until done, about 5 minutes. Remove chicken.
2. Add in veggies and sauté until the onion is translucent, roughly 5 minutes. Add the chicken back in along with all of the spices. Mix well.
3. Pour in the cream, stock and pasta. Stir well. Let everything bubble together until the pasta is cooked and the sauce thickens. (Keep an eye on it - stirring when you can). This will take about 20 minutes.
4. At the end, stir in the cheese. Serve with freshly chopped parsley or cilantro on top, if you have it. Enjoy!