

## Bosch x Kitchen Stories One Pot Creamy Cajun Chicken Pasta Recipe

**Servings:** 4

**Difficulty:** Easy

**Preparation:** 30 min.

### Ingredients:

- 1 ½ lbs chicken breasts
- 3 tbsp Cajun seasoning
- 1 lb penne
- 1 red bell pepper
- 1 green bell pepper
- 1 onion
- 2 cloves garlic
- 3 tbsp olive oil
- 1¾ oz butter
- 14 oz canned diced tomatoes
- 17 fl oz chicken stock
- 7 oz cream cheese
- ½ oz parsley (for serving)
- salt
- pepper

### Utensils:

cutting board, knife, pot (large), spatula, bowl

### Steps:

1. Cut the chicken into equal bite-sized cubes. Deseed the peppers and cut them into squares. Finely dice the onion and garlic.
2. Toss the diced chicken with the Cajun seasoning and season with salt. Heat the oil and butter in a large pot. Add the chicken and sear for approx. 4—5 min, tossing regularly. The chicken does not need to be cooked through, as it will continue cooking later on. Remove the chicken from the pan and transfer to a bowl.
3. Next, add the diced onion and bell pepper to the pot and sauté for approx. 4—5 min. until soft. Then, add the garlic and fry, for another 30 sec. Transfer the chicken back to the pan and add the pasta, diced tomatoes, and chicken stock. Now bring to a boil, then reduce the heat and let simmer for approx. 10 min., until the pasta is al dente and the chicken is cooked through.
4. Stir in the cream cheese until it is melted and incorporated into the sauce. Season to taste with salt and pepper and serve the pasta with freshly chopped parsley. Enjoy!

