BANGIN SPICES

BOLD. SPICY. IRRESISTIBLE. BANGIN!

RECIPE #033

RAGIN' CAJUN

"Spicy But Ooh So Nicey"

BOWTIE CAJUN PASTA

BOLD CAJUN KICK WITH A CREAMY TWIST!





MADE WITH RAGIN' CAJUN SPICE BLEND!

SPICY & SAVORY | CAJUN GOODNESS | CREAMY & DREAMY | FAMILY FAVORITE | OOH SO NICEY!

Net Wt 1.5 oz

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RECIPE #033

RAGIN' CAJUN "Spicy But Ooh So Nicey" BOWTIE CAJUN PASTA



BOLD CAJUN FLAVOR WITH A CREAMY, DREAMY FINISH!

INGREDIENTS

- 12 oz bowtie pasta (farfalle)
- 1 lb chicken, cooked and sliced (or shrimp for a twist!)
- 2 Tbsp olive oil
- 1 small onion, diced
- 3 cloves garlic, minced
- 1 red bell pepper, diced
- 1 cup heavy cream
- 3/4 cup chicken broth
- 1 cup grated Parmesan cheese
- 1/2 cup sun-dried tomatoes, chopped (oil-packed, drained)
- 2 Tbsp BANGIN' Ragin' Cajun Spice Blend
- 1 tsp smoked paprika
- 1/2 tsp black pepper
- Salt, to taste
- 2 green onions, sliced for garnish
- Extra Parmesan, for topping

DIRECTIONS

1. Cook pasta according to package directions. Drain and set aside.
2. In a large skillet, heat olive oil over medium heat. Add onion and bell pepper and sauté 4–5 minutes until softened. Add garlic and cook 30 seconds until fragrant.
3. Stir in heavy cream and chicken broth. Bring to a gentle simmer and let cook 2–3 minutes.
4. Add Parmesan cheese, sun-dried tomatoes, Ragin' Cajun Spice Blend, smoked paprika, black pepper, and salt. Stir until cheese melts and sauce is creamy.
5. Add cooked chicken (or shrimp) and cooked pasta. Toss everything together until well coated in that creamy Cajun goodness.
6. Garnish with green onions and extra Parmesan. Dig in and enjoy every spicy, creamy bite!

MADE WITH **BANGIN' RAGIN' CAJUN SPICE BLEND!**

- GLUTEN FREE
- BOLD FLAVOR
- MADE FOR MEAT & VEGGIES
- GET READY TO BANG!



PRO TIP:
Want it extra creamy? Add 2 oz cream cheese or a splash of whole milk. For more heat, add an extra 1/2 tsp of Ragin' Cajun Spice Blend or a pinch of cayenne!

SERVING IDEAS

GARLIC BREAD IS A MUST!

PERFECT WITH WHITE WINE

ADD STEAMED VEGGIES

DRIZZLE WITH HOT HONEY

STORAGE

Store leftovers in an airtight container in the refrigerator for up to 4 days. Reheat gently on the stovetop with a splash of milk or broth.

NOT JUST A MEAL. IT'S A WHOLE VIBE.

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