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Introduction:

Dive into the bold and spicy world of Cajun Shrimp Pasta with Sausage. This recipe combines succulent shrimp, savory sausage, and a rich Cajun-infused cream sauce to create a dish that's bursting with flavor and sure to satisfy your taste buds.

Ingredients:

- 1 lb. large shrimp, peeled and deveined
- Kosher salt and fresh cracked black pepper, to taste
- 1 teaspoon Cajun seasoning (or Creole seasoning)
- ½ teaspoon dried Oregano
- 2 tablespoons Olive oil
- 6 oz andouille sausage or smoked sausage, thinly sliced
- 10 ounces fettuccine pasta
- ½ yellow onion, thinly sliced
- 1 red bell pepper, thinly sliced
- 4 teaspoons Cajun seasoning (or Creole seasoning)
- 1 teaspoon brown sugar
- 2-3 cloves garlic, chopped
- ½ cup crushed tomatoes
- 1 cup chicken broth, sodium-free
- 1 cup heavy cream
- ⅔ cup Grated Parmesan
- 1 tablespoon parsley, chopped

- Prep Time: 15 minutes
- Cook Time: 25 minutes
- Total Time: 40 minutes
- Yield: Serves 4

Preparation:

1. Season and Sear the Shrimp:

- In a bowl, toss the peeled and deveined shrimp with salt, pepper, Cajun seasoning, and

dried oregano. Heat a skillet with olive oil over medium-high heat and cook the shrimp for 2-3 minutes until they turn pink. Set them aside.

2. Brown the Sausage:

- In the same skillet, add more olive oil if needed and brown the sliced andouille or smoked sausage. Once done, remove the sausage and set it aside.

3. Cook the Pasta:

- Cook the fettuccine pasta in salted boiling water until it reaches the desired al dente texture. Drain and keep it ready.

4. Sauté the Aromatics:

- Lower the heat on the skillet and add more olive oil. Sauté the thinly sliced onion, red bell pepper, Cajun seasoning, brown sugar, and a pinch of salt. Add the chopped garlic and cook until it becomes fragrant.

5. Create the Creamy Sauce:

- Stir in the crushed tomatoes, sodium-free chicken broth, and heavy cream. Bring the mixture to a gentle simmer.

6. Add Parmesan and Combine:

- Add the grated Parmesan to the sauce, stirring until it's fully incorporated. Then, add the cooked pasta and browned sausage, ensuring everything is well combined.

7. Season and Add Shrimp:

- Season the dish with additional salt and pepper as needed. Finally, add the cooked shrimp to the pasta.

8. Garnish and Serve:

- Serve your Cajun Shrimp Pasta with Sausage garnished with chopped parsley for a burst of freshness.

Variations & Tips:

- **Spice Level:** Adjust the amount of Cajun seasoning to control the spice level, or add some red pepper flakes for an extra kick.
- **Vegetable Additions:** Feel free to incorporate sautéed vegetables like mushrooms or spinach for added flavor and nutrition.
- **Protein Swap:** Experiment with other proteins, such as chicken or even tofu, to suit your dietary preferences.
- **Creamy Consistency:** If you prefer a thicker sauce, simmer it for a few more minutes until it reaches your desired consistency.

This Cajun Shrimp Pasta with Sausage is a celebration of bold flavors and satisfying textures. It brings the vibrant essence of Cajun cuisine to your dinner table, creating a culinary experience that's both spicy and comforting. Whether you're sharing it with loved ones or savoring it solo, this dish is sure to leave your taste buds dancing with delight.

Conclusion

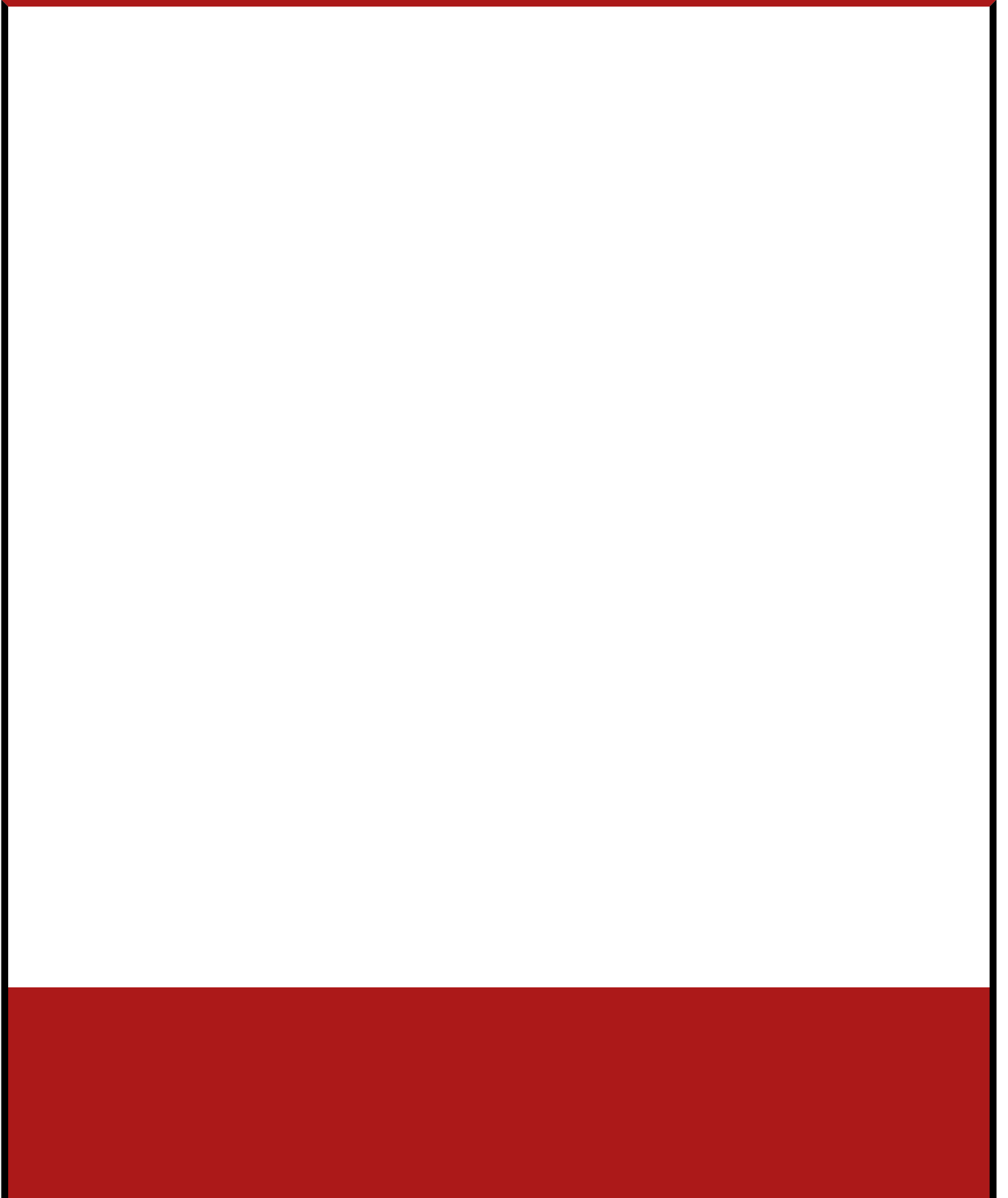
In conclusion, Cajun Shrimp Pasta with Sausage is a flavor-packed masterpiece that combines succulent shrimp, savory sausage, and a rich Cajun-infused cream sauce. This dish offers a delightful fusion of spicy and creamy, creating a symphony of flavors that's guaranteed to satisfy your palate.

With its straightforward preparation and versatility, this recipe is perfect for both weeknight dinners and special occasions. You can adjust the spice level to your liking, customize it with your favorite vegetables, or explore different protein options. The result is always a mouthwatering, restaurant-quality meal that you can enjoy in the comfort of your own home.

So, whether you're a fan of Cajun cuisine or simply looking to spice up your dinner routine, Cajun Shrimp Pasta with Sausage is the perfect choice. Share this culinary delight with your family and friends, and savor the bold and comforting flavors it brings to your table. It's a dish that's sure to become a beloved favorite in no time!

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Cajun Shrimp Pasta with Sausage: A Flavor Explosion

Author: Elowen Thorn

Total Time: 30 minutes

Yield: Serves 4

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Notes

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