

Blackened Chicken with Cajun Cream Sauce

**2 Dinner's Ready Cajun Blackened
Chicken Breasts**

2 tablespoons vegetable oil

**1 16 oz. Dinner's Ready Cajun
Cream Sauce**

1/2 pound fettuccine

tomato -- diced

green onion -- diced



Preheat oven to 350° F. Heat vegetable oil in a heavy skillet over medium high heat. Place Blackened Chicken Breasts in heated skillet and cook for 3-4 minutes on the first side. Turn breasts over and cook 3-4 minutes on the second side. Place Blackened Chicken on a sheet pan and finish cooking in the oven until internal temperature reaches 165° F., about 20-25 minutes.

Meanwhile, prepare fettuccine (or pasta of your choice) according to package directions

Pour Dinner's Ready Cajun Cream Sauce into a small pot. Warm gently over medium heat. Do not boil

Toss cooked pasta with warmed Cajun Cream Sauce. Slice cooked blackened chicken and put on top of pasta. Garnish with diced tomatoes and diced green onions, if desired.

Suggested Side Dishes:

Dinner's Ready Dinner Salad

Dinner's Ready Garlicky Green Beans

Dinner's Ready Garlic Bread with Cheese