

CopyCat The Cheesecake Factory Louisiana Chicken Pasta

Ingredients

Cajun Cream Sauce:

- 1 teaspoon red pepper flakes
- 1 teaspoon Cajun seasoning
- 1/2 teaspoon Kosher salt
- 1/4 teaspoon ground black pepper
- 2 cups heavy cream
- 1 cup chicken stock
- 1 tablespoon cornstarch
- 1 cup Parmesan Cheese shredded

Chicken:

- 4 chicken breasts butterflied
- 1/4 cup flour
- 1 cup breadcrumbs
- 1/2 cup Parmesan cheese grated
- 1/2 teaspoon Kosher salt
- 1/4 teaspoon ground black pepper
- 2 eggs
- 4 tablespoons vegetable oil

Pasta:

- 1 lb Farfalle pasta
- 2 tablespoons butter
- 1/2 yellow bell pepper sliced
- 1/2 red bell pepper sliced
- 1/2 red onion sliced
- 8 ounces crimini mushrooms sliced
- 1 tablespoon minced garlic
- 1/4 cup parsley for garnish (optional)

Directions

Mix the Sauce ingredients together and set aside.

Set a large pot of water to boil and cook the pasta to a minute shy of what is listed on the box.

Drain but do not rinse.

Mix the flour, breadcrumbs, Parmesan cheese, Kosher salt and black pepper together in one bowl.

In a second bowl whisk the eggs.

Dredge each piece of chicken into the breadcrumb mixture, then into the eggs, and finally back into the breadcrumb mixture.

Let chicken sit on a tray while you cook the vegetables.

Melt butter in cast iron skillet over medium heat and add the bell peppers, onion, garlic and mushrooms.

Cook for 3-5 minutes until just starting to brown but not break down.

Remove the vegetables from the pan.

Add the $\frac{1}{4}$ cup oil and cook the chicken until crispy and golden brown, 3-5 minutes on each side.

Remove the chicken from the pan and drain the oil.

Add the pasta and vegetables to the pan with the sauce mixture.

Let thicken and stir for 3-5 minutes.

While the sauce is cooking slice up the chicken.

Serve the pasta with the sliced chicken on top and extra Parmesan as desired.