



Pasta with Cajun Shrimp and Andouille Alfredo Sauce *(adapted from Southern Living via my recipes.)*

1/2 pound Andouille sausage, diced
1 pound large shrimp, peeled and deveined
1/2 cup butter
1 medium onion, chopped
1 small green bell pepper, chopped
3 ribs celery, chopped
4 garlic cloves, minced
1-1/2 tablespoons Cajun seasoning (salt free)
1/4 teaspoon cayenne pepper
4 tablespoons all-purpose flour
2 cups chicken broth
1 cup heavy cream
1/2 cup half and half
1/2 cup freshly grated parmesan cheese
1/3 cup grated mozzarella
4 green onions, chopped
1/3 cup chopped fresh parsley
1 pound linguini cooked to al dente

Heat a large Dutch oven over medium high heat and add Andouille sausage. Cook until sausage is browned. Remove from pot and set aside. Add butter to pot and when melted, add shrimp. Cook until shrimp have just turned pink and feel firm to the touch - about 3 minutes total. Remove from pot and set aside. Add onion green pepper, celery and garlic to pot and cook stirring occasionally until vegetables are softened - about 8 minutes. Add Cajun seasoning and cayenne pepper to pot and cook for 1 minute. Stir in flour and cook another minute or two, stirring constantly. Whisk in chicken broth, bring to a boil and boil for 1 minute. Reduce heat to low, stir in cream and half and half and cook for another 10 minutes, stirring often. Return shrimp and Andouille sausage to pot along with grated parmesan and mozzarella, and then add cooked pasta. Increase heat to medium and cook while tossing pasta around to allow sauce to absorb into pasta (2 to 3 minutes). Add green onions and parsley. Serves 6 to 8.