

Cajun Pastalaya - Pasta Jambalaya

From the Kitchen of [Deep South Dish](http://deepsouthdish.com)

1 tablespoon bacon fat, canola or olive oil, or a combination
1/2 pound boneless skinless chicken breast
1/2 pound andouille, Conecuh or other spicy smoked sausage
1/2 cup coarsely chopped Vidalia or other onion
1/2 cup coarsely chopped green bell pepper
2 teaspoons minced garlic
2 (14.5 ounce) cans diced tomatoes, undrained
1 cup chicken stock/broth or water
2 cups dry medium sized short cut pasta
1 teaspoon dried thyme
1 teaspoon dried basil
1 tablespoon dried parsley
1/2 teaspoon Cajun seasoning (like [Slap Ya Mama](#)), or to taste
1 tablespoon butter
1 green onion, sliced
Kosher salt and freshly cracked black pepper, to taste

Heat fat in a large covered pot or skillet and add the chicken, and brown well on both sides. Remove and set aside. Slice the sausage in half lengthwise, then chop, adding to the skillet and cook until browned. Stir in the onion and green pepper and cook for about 5 minutes, or until tender. Add the garlic and cook another minute.

Stir in the diced tomatoes and water; bring up to a boil. Meanwhile, cut the chicken breast into cubes and return to the pot, adding in the dry pasta, thyme, basil, parsley, and Cajun seasoning, return to boil; reduce to medium low, cover and cook for about 25-30 minutes or until pasta is tender and most of liquid has been absorbed. Stir in the butter and green onion; remove from heat and let rest for 5 minutes covered. Taste, add salt and pepper, adjust seasonings as needed and serve with hot French bread to soak up the juices.

Variation: Mix and match the protein by using chopped cooked pork or cooked crawfish tails. Can also use peeled and deveined raw shrimp, adding in the last 5 minutes of cooking time. For a creamy version, omit tomatoes and substitute a total of 3 cups chicken stock/broth; stir in a can of cream of mushroom or chicken soup, undiluted with the stock or water. Omit butter.

Cook's Notes: I like to use the medium sized shell pasta, but you may substitute any medium sized short cut pasta such as rotini, elbow macaroni, penne, farfelle (bow ties) or ziti. You may also use a spaghetti type noodle. For even more kick, substitute a can of drained Rotel diced tomatoes for one of the canned tomatoes, increasing water if needed. May also used already cooked chicken, skipping the browning.

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