



## Cajun Chicken Carbonara Recipe

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<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>15</b>
<b>Serving Size</b>	<b>4</b>

### Ingredients:

- 1 Tbsp oil
- 300 g chicken, breast fillet
- 1 tsp cajun spice
  
- 1 pouch DEL MONTE Carbonara Sauce (200g)
- 1/4 cup water
- 1 tsp cajun spice
- 1/4 cup bell pepper, red, cut into strips
- 1/4 cup bell pepper, green, cut into strips
  
- 1 pack DEL MONTE Spaghetti (175g), cooked

### Preparation:

1. Sauté the chicken in oil. Season with cajun spice then slice into strips. Set aside.
2. Pour DEL MONTE Carbonara sauce.
3. Mix in the water, cajun spice, and bell peppers. Pour the sauce on top of the cooked pasta and top with sliced chicken.

### Chef's Tip

Be sure to scrape the bits at the bottom of the pan after sautéing. These have a lot of flavor which will go into the sauce.

### Lusog Notes

#### Cooking Skills Needed

- Pan-Frying
- Simmering
- Slicing

#### Cooking Tools

- Chopping Board
- Measuring Cups
- Measuring Spoon
- Pot
- Rubber Spatula