

LOTS A PASTA
INTERNATIONAL FOOD SHOP

Recipes



CAJUN CHICKEN

2 garlic cloves
3/4 cup olive oil
1 tomato, diced
juice of 1/4 lemon
6-1/2 oz. 1 jar of marinated artichoke hearts
1/2 cup white wine
blackened fish spice or cajun spice
2 or 3 cooked chicken breasts, cut into bite-sized pieces
1/2 to 1 pound cooked spaghetti or angel hair pasta

In a large saucepan, gently cook garlic in olive oil for a few seconds (just enough to infuse the olive oil with flavor.) Add lemon juice, wine, tomatoes, and artichoke hearts. Bring to a boil and let simmer until it cooks up into a nice sauce. Add cooked chicken breast, and season to taste with blackened fish spice or cajun spice. Add cooked pasta and stir.

Serve and enjoy.