



Slap Ya Mama Pastalaya

Slap Ya Mama Pastalaya is a unique take on the traditional Cajun Jambalaya. With smoked sausage, spicy chicken, fresh shrimp and pasta instead of rice, this dish will most definitely become a household favorite.

Ingredients:

- 12oz chicken breast, cubed
- 2 tbsp olive oil
- ½ large sweet onion, julienned
- bell pepper, julienned>
- 4 cloves garlic, diced
- 1 jalapeno, julienned
- ½ pound smoked sausage, sliced
- 14 ½ oz can diced tomatoes
- 8oz can tomato sauce
- 1 cup chicken broth
- ½ tsp dried oregano
- ½ tsp dried basil
- ½ tsp dried thyme
- 1 tbsp [Slap Ya Mama Original Blend Seasoning](#)
- 12oz large fresh shrimp (26-35 ct), peeled & deveined
- ¼ cup parsley, chopped
- 8oz penne pasta, cooked to package directions

Directions:

Season cubed chicken breast pieces with 1 ½ tsp of Slap Ya Mama Original Blend Seasoning. In a large skillet over medium-high heat, add olive oil and chicken. Cook chicken until all sides are browned. Add onions to skillet, cook until they start to soften then add bell peppers, garlic, jalapeno and sausage. Sautee for 5 minutes then add diced tomatoes, tomato sauce, chicken broth, oregano, basil, thyme and the remainder of Slap Ya Mama Original Blend Seasoning (1 ½ tsp). Bring to a light boil, reduce heat to medium-low and let simmer for 20 minutes. With 4 minutes left to cook, stir in shrimp and parsley. Serve over a bed of penne pasta and enjoy.

Makes 6 Servings