

RAGIN' CAJUN FETTUCCINI

From the kitchen of Annette Carrier

Ingredients:

- 2 Tablespoons butter
- 1 Cup chopped onion
- Cup chopped green bell pepper
- Cup chopped celery
- 2 Cloves garlic, minced
- 2 Tablespoons all-purpose flour
- 1 Teaspoon Cajun seasoning (Tony's)
- 1 ½ Cups half-and-half
- (8oz) package pasteurized cheese with jalapenos, cubed
- 2 (14oz) packages frozen cooked, peeled, and deveined crawfish tails or shrimp, thawed
- (16oz) box fettuccini, cooked according to package directions and kept warm

Directions:

In a large skillet, melt butter over medium heat. Add onion, bell pepper, celery, and garlic; sauté for 5 to 8 minutes or until tender. Add flour and Cajun seasoning; cook for 2 minutes, stirring frequently. Stir in half-and-half; cook for 5 to 6 minutes or until slightly thickened, stirring constantly.

Add cheese, stirring until cheese is melted. Add crawfish, and cook until warmed through. Serve over fettuccini.

Makes 6 to 8 servings.