

Creamy Cajun Lobster Alfredo



INGREDIENTS

3	Ounces	<u>Lobster Sensations®</u>
6	Ounces	Bowtie Pasta, Cooked
3	Ounces	Cajun Alfredo Sauce
1	Teaspoon	Olive Oil
2	Tablespoon	Onion, Diced
2	Tablespoon	Bell Peppers, Diced
2	Tablespoon	White Wine
1	Clove	Garlic, Chopped
1/2	Cup	Heavy Cream
3/4	Cups	Parmesan Cheese, Freshly Grated
2	Teaspoon	Cajun Seasoning
	As Desired	Shaved Parmesan

FEATURED PRODUCTS:

MENU PARTS: Entrees

Pasta lovers will think you're a saint after tasting this creamy, lobster-based, flavor-loaded wonder. And with Lobster Sensations®, you can menu this premium guest-pleaser at a food cost you'll worship.

DIRECTIONS

1. Sauté the onions, and peppers in olive oil. Add the Lobster Sensations, the white wine and the cream.
2. Let reduce by half and stir in the grated parmesan. Add the Cajun seasoning and let simmer for a few minutes.
3. Add the bow tie pasta. Garnish as desired with shaved parmesan.