

## Creole Crawfish Tomato Alfredo



**Preparation time:** 0 min

**Difficulty:** Easy

## Ingredients

- Andouille Sausage (sliced): 16oz
- Black Pepper (Desired amount): None
- Butter: 1 tablespoon
- Cajun or Creole Seasoning: 2 tablespoons
- Celery (finely diced): 1/2 cup
- Cooked Bowtie Pasta: None
- Crawfish Meat: 1 pound
- Fresh Parmesan (shredded): 8oz
- Garlic Cloves: 2
- Heavy Cream: 3 cups
- Lemon Juice: 1/4 cup
- Olive Oil: None
- Small Green Pepper (diced): 1
- Small Onion (diced): 1

## For this recipe we used:

Chopped Tomatoes 26oz



## Preparation

**This Creole Crawfish recipe will have you doing the happy dance. We've got you covered with dinner tonight!**

## INSTRUCTIONS

- In a large skillet over medium heat, add a drizzle of olive oil.
- Add your andouille sausage to the skillet.
- Brown your meat, and then add your holy trinity (onion, green pepper, and celery).
- As your holy trinity starts to get tender, stir in your garlic.
- Sit sausage, holy trinity, and garlic to the side.
- In the same skillet, keep the temperature on high.
- Melt butter in the skillet, then pour in heavy cream.
- When the cream begins to get warm, slowly start to stir in shredded parmesan. I recommend a 1/4 c at a time to ensure that the cheese melts properly.
- Once your cheese sauce is complete, stir in lemon juice, cajun/creole seasoning, and pepper.
- Stir in sausage, holy trinity, and garlic into the cheese sauce.
- Toss in your cooked pasta, and make sure the sauce completely covers everything.
- Serve warm and top with more shredded parmesan and fresh parsley.