

# Slow Cooker Cajun Chicken Fettuccine

FROM THE KITCHEN OF  
**DEBBIE MACOMBER**



Creamy and cheesy, this Cajun Chicken Fettuccine is made easy in the slow cooker, and is a perfect answer to the weeknight dinner dilemma.

**Serves 6-8**

## Ingredients

2 boneless, skinless chicken breasts  
1 onion, diced  
1 red bell pepper, seeded and thinly sliced  
1 green bell pepper, seeded and thinly sliced  
1 cup chicken broth  
1 ½ teaspoons paprika  
1 teaspoon kosher salt  
½ teaspoon dried oregano  
½ teaspoon garlic powder  
¼ teaspoon onion powder  
¼ teaspoon ground black pepper  
1/8 teaspoon cayenne pepper  
1 ½ cups half and half  
½ cup Parmesan cheese, plus more for serving  
2 tablespoons butter, melted  
1 pound fettuccine noodles, cooked to al dente  
¼ cup minced fresh parsley

## Directions

In a 6-quart slow cooker, stir together the chicken, onion, bell peppers, chicken broth, and all of the spices. Put the lid on, then cook on low for 6 hours or on high for 2 hours.

Remove chicken to a cutting board and cut into cubes. Stir half and half, Parmesan cheese, and butter into the slow cooker. Stir in the cooked noodles and chicken; replace lid and cook for 20 more minutes.

Add parsley and stir until combined. Serve with extra Parmesan cheese for sprinkling.