## RecipesCh@~se

## Surf & Turf Cajun Pasta

Yield: 4 min Total Time: 45 min

Recipe from: https://www.recipeschoose.com/recipes/steak-swiss-red-onion-sandwich-recipe

## **Ingredients:**

- 24 ounces steaks Beef Filet, 1 1/2 Inches Thick, or Any Small/petite Steak
- Cajun seasoning
- 2 tablespoons butter
- 3 tablespoons olive oil
- 1 pound jumbo shrimp Deveined & Shells Removed
- 1 whole red onion Small, Halved And Sliced
- 1 whole green bell pepper Seeded, Halved, And Sliced
- 1 whole red bell pepper Seeded, Halved, And Sliced
- 3 cloves garlic Minced
- 1/2 cup white wine
- 1 1/2 cups low sodium chicken broth more To Taste
- 3/4 cup heavy cream
- 1/2 cup Parmesan cheese Grated
- 2 whole tomatoes Diced
- parsley Minced, To Taste
- 1 pound fettuccine Rigatoni, Or Other Noodle

## Nutrition:

- 1. Calories: 1000 calories
- 2. Carbohydrate: 98 grams
- 3. Cholesterol: 270 milligrams
- 4. Fat: 45 grams
- 5. Fiber: 5 grams
- 6. Protein: 46 grams
- 7. SaturatedFat: 20 grams
- 8. Sodium: 470 milligrams
- 9. Sugar: 7 grams

Thank you for visiting our website. Hope you enjoy Surf & Turf Cajun Pasta above. You can see more 20 steak swiss red onion sandwich recipe You must try them! to get more great cooking ideas.