



REDWOOD CREEK.



CREAMY CAJUN CHICKEN ALFREDO

INGREDIENTS

1 tsp garlic, minced
2 tbsp margarine
12 oz cooked grilled chicken, cubed or sliced
1 tsp salt
¼ tsp thyme
¼ tsp onion powder
¼ tsp rubbed sage
¼ tsp black pepper

¼ tsp white pepper
Pinch of red pepper flakes
1/3 cup green onions, chopped
1 cup heavy whipping cream
2 tbsp chopped parsley
¼ cup shredded parmesan cheese
4 oz cream cheese
¼ cup Redwood Creek Sauvignon Blanc

INSTRUCTIONS

In 12-inch cast iron skillet, cook garlic in margarine over indirect heat for 30 seconds. Stir in cooked chicken, salt, thyme, onion powder, sage, black pepper, white pepper and crushed red pepper. Cook until lightly browned, about 3 minutes. Add wine and reduce heat. Stir in green onions and cook for 1 minute more. Add heavy whipping cream, place skillet over direct heat and boil until slightly thickened. Add cream cheese, and move skillet to indirect heat. Pour over pasta in large pasta bowl. Add parsley and parmesan cheese and serve.