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## RED HEAD CAJUN CRAWFISH FETTUCCHINE

### Ingredients:

- 1 Lb Crawfish Tail Meat, thoroughly washed
- 1 Box of Fettuccine (1 Lb)
- 8 T Butter
- 1 Red Bell Pepper, diced
- 1 Yellow Onion, diced
- 1 Celery Stalk, finely diced
- 4 Garlic Cloves, pressed or finely minced
- 2 Scallions, sliced
- 2 T Flour
- 1 C Half & Half
- 4 Oz Velveeta, cut into small chunks
- 1/2 C Parmesan Cheese, grated
- 3T (or to your taste) Smokin' or Flaming Red Head Cajun Rub & Seasoning

### Directions:

While making the sauce, cook the pasta according to instructions on the box.

Dust crawfish tails with Smokin' or Flaming Red Head Cajun Rub & Seasoning. Melt butter over medium heat in a large skillet or pot. Add red bell pepper, celery, and onion. Cook until soft, about 5 to 7 minutes. Add garlic and cook 2-3 more minutes. Add crawfish tails and Cajun seasoning and cook 2 to 3 minutes. Add flour evenly and stir until smooth. Carefully add Half & Half, stirring until smooth and bring to a simmer. Add Velveeta and Parmesan, stir until smooth. When sauce is smooth, add scallions and toss thoroughly with cooked pasta. Serve topped with chopped Parsley.

### Yield:

8 servings