

Creamy Spicy Rattlesnake Pasta

Creamy Spicy Rattlesnake Pasta is a bold and irresistible dish that combines tender chicken, fiery peppers, Cajun spices, and a luscious cream sauce that clings to every piece of pasta. Despite its intimidating name, rattlesnake pasta doesn't contain snake. Instead, the name refers to the sharp "bite" of spice that makes this meal unforgettable. With its combination of heat and creaminess, it has become a favorite at restaurants and in home kitchens.

This guide will walk you through the step-by-step cooking method, give you insider tips, suggest flavorful variations, and provide serving and storage advice. By the end, you'll be able to recreate this restaurant-worthy pasta at home and adjust the spice level to your liking.

Why Rattlesnake Pasta is So Popular

Spice and cream in perfect harmony

The magic of rattlesnake pasta lies in its balance. Jalapeños and crushed red pepper flakes deliver heat, while heavy cream and Parmesan mellow it out. Mozzarella can be added for even more creamy richness. This contrast keeps each bite exciting without being overwhelming.

Easy to customize

You can adjust the peppers, Cajun seasoning, or red pepper flakes to match your spice tolerance. Add more cream if you prefer mild, or kick it up with serrano peppers for a fiery finish.

For another bold but protein-rich pasta, check out this [Creamy High Protein Beef Pasta](#) that uses lean beef and Greek yogurt for a healthy twist.

Spicy Rattlesnake Pasta

Creamy Spicy Rattlesnake Pasta

No reviews

- Author: [Aaron recipes](#)

[Print Recipe](#)

[Pin Recipe](#)

Description

Creamy Spicy Rattlesnake Pasta features Cajun-seasoned chicken, jalapeños, and a creamy Parmesan sauce tossed with penne pasta for a fiery yet comforting dish.

Ingredients

Copy to clipboard

Scale

- ☐ 12 oz penne pasta
 - ☐ 1 lb boneless, skinless chicken breast, bite-size pieces
 - ☐ 2 tbsp olive oil
 - ☐ 3 cloves garlic, minced
 - ☐ 1 small onion, diced
 - ☐ 1–2 jalapeños or serrano peppers, finely chopped
 - ☐ 1 tsp Cajun seasoning, more to taste
 - ☐ ½ tsp crushed red pepper flakes
 - ☐ 1 cup heavy cream
 - ☐ ½ cup chicken broth
 - ☐ ¾ cup grated Parmesan cheese
 - ☐ ½ cup mozzarella cheese (optional)
 - ☐ Salt and black pepper, to taste
 - ☐ Fresh parsley or basil, chopped
 - ☐ **Cook Mode** Prevent your screen from going dark
-

Instructions

1. Cook penne in salted water until al dente. Drain and set aside.
2. Season chicken with Cajun seasoning, salt, and pepper. Sear in olive oil until browned and cooked through. Remove chicken.
3. In same skillet, sauté onion and garlic until fragrant.
4. Add jalapeños and red pepper flakes. Cook briefly.

5. Stir in chicken broth and heavy cream. Simmer gently.
6. Add Parmesan and mozzarella. Stir until melted and smooth.
7. Return chicken and add pasta. Toss until coated.
8. Adjust seasoning and garnish with parsley or basil.

Notes

Remove seeds from peppers for milder spice.

Grate Parmesan fresh for the best sauce texture.

Store leftovers up to 3 days in airtight containers.

Reheat with a splash of broth to keep the sauce creamy.

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Core Ingredients and Their Roles

- **Penne pasta:** Its ridges and hollow center hold onto sauce beautifully.
- **Chicken breast:** A lean protein that absorbs Cajun seasoning well.
- **Olive oil:** Used for sautéing and flavor.
- **Garlic and onion:** Build a savory base.
- **Jalapeños or serrano peppers:** Control the spice level.
- **Cajun seasoning and red pepper flakes:** Add smoky and spicy notes.
- **Heavy cream:** Forms the velvety sauce.
- **Chicken broth:** Lightens and deepens flavor.
- **Parmesan cheese:** Provides nutty sharpness.
- **Mozzarella** (optional): Boosts creaminess and texture.
- **Fresh parsley or basil:** Brings freshness to finish the dish.

Step-by-Step Cooking Instructions

Step 1: Cook the pasta

Bring salted water to a boil and cook penne until al dente. Drain and set aside, saving a splash of pasta water for later.

Step 2: Sear the chicken

Season bite-sized chicken pieces with Cajun seasoning, salt, and pepper. Heat olive oil in a skillet and cook chicken until golden brown and cooked through, about 5–6 minutes. Remove and set aside.

Step 3: Sauté the aromatics

In the same skillet, add onion and garlic. Sauté until fragrant and golden. Add jalapeños and red pepper flakes, stirring for 1–2 minutes to release their heat.

Step 4: Build the creamy sauce

Lower the heat to medium. Pour in chicken broth and heavy cream. Bring to a gentle simmer. Add Parmesan cheese and stir until melted and smooth. Mozzarella can be stirred in here for extra richness.

Step 5: Combine everything

Return chicken to the skillet along with the drained pasta. Toss everything together, letting the sauce coat each piece of pasta. Adjust with pasta water for a silkier consistency.

Step 6: Garnish and serve

Season with extra Cajun spice, salt, or pepper to taste. Top with fresh parsley or basil and serve warm with extra Parmesan.

Spicy Rattlesnake Pasta

Cooking Tips

- **Freshly grated Parmesan** melts better than pre-shredded.
- **Control the spice** by removing pepper seeds for mild heat.
- **Don't boil after adding cheese**, or the sauce may separate.
- **Reserve pasta water** to adjust sauce consistency.

Flavor Variations

Protein swaps

- Shrimp for a seafood version.
- Smoked sausage for Cajun flair.
- Tofu or chickpeas for a vegetarian twist.

Add vegetables

- Spinach, mushrooms, or bell peppers sautéed with the onion.
- Sun-dried tomatoes for extra tang.

Sauce variations

- Use half-and-half instead of heavy cream for a lighter sauce.
- Add a splash of hot sauce for extra fire.

Serving Suggestions

- **Sides:** Garlic bread, roasted vegetables, or a Caesar salad.
- **Wine pairing:** Sauvignon Blanc or Pinot Grigio for freshness.
- **Non-alcoholic:** Sparkling lemonade or iced tea.

Storage and Reheating

- **Store:** Refrigerate in airtight containers for 3–4 days.
- **Reheat:** Warm on the stovetop with a splash of broth or cream. Avoid high heat.
- **Freeze:** Freeze for up to 2 months, then thaw and reheat gently.

FAQs

Does rattlesnake pasta contain real snake?

No, the name refers to the spicy “bite,” not the protein.

How spicy is rattlesnake pasta?

It depends on peppers and Cajun spice. Remove seeds for milder heat.

Can I make it gluten-free?

Yes, just use gluten-free pasta.

Can I use pre-grated cheese?

Freshly grated Parmesan works best for smooth melting.

What if the sauce is too thick?

Loosen it with reserved pasta water or chicken broth.

Conclusion

Creamy Spicy Rattlesnake Pasta is the ultimate comfort food for spice lovers. The combination of chicken, peppers, Cajun seasoning, and Parmesan cream sauce delivers a dish that is hearty, flavorful, and customizable.

Whether you prefer mild heat or fiery spice, this recipe adapts easily to your tastes. Add vegetables, switch proteins, or adjust the cream base to make it your own. Serve it with simple sides, and you'll have a restaurant-worthy pasta that excites every palate.