**Cajun Chicken Alfredo**  
  
2 boneless skinless chicken breast halves, cut into thin strips   
2 teaspoons Cajun seasoning   
2 tablespoons butter   
1 green onion, sliced   
1 -2 cups heavy cream (depending on how thick you like it)  
1/4 teaspoon dried basil  
1/4 teaspoon lemon-pepper seasoning  
1/4 teaspoon salt  
1/8 teaspoon garlic powder  
1/8 teaspoon pepper  
4 ounces linguine, cooked and drained   
grated parmesan cheese for top if desired  
  
Place chicken and Cajun seasoning in a bowl or ziploc bag, toss or shake to coat. In a large skillet over medium heat sauté chicken in butter until almost tender, about 5-7 minutes. Add onion; cook and stir for 2-3 minutes. Reduce heat and add the seasonings and heavy cream (start with one and add more until you get the consistency you want. Add linguine and toss; heat through and serve.

**Cinnamon Sugar Banana Lumpia**

Banana lumpia (turòn) is a traditional Filipino snack made of bananas in a spring roll wrapper and deep fried. With a little bit of cinnamon sugar, you can bake these to crisp perfection, enveloping a piping hot, caramelized banana.

3/4 cup Dixie Crystals Light Brown Sugar

2 teaspoons cinnamon

8 bananas, peeled and ends cut

8 lumpia wrappers\*

Dixie Crystals Confectioners Powdered Sugar

Salted caramel for drizzling

Melted chocolate for drizzling

Preheat oven to 400°F. Line a baking sheet with parchment paper.

In a medium bowl, combine brown sugar and cinnamon.

Working one at a time, dredge banana in cinnamon sugar mixture and place banana on lumpia wrapper. Bring bottom edge of wrap tightly over banana, rolling from bottom to top until the top of sheet is reached, being careful not to tear wrapper. Repeat with remaining wrappers and filling.

Place wrapped bananas onto prepared baking sheet and lightly coat with cooking spray. Place into oven and bake for 20-25 minutes, or until golden brown. Serve immediately, garnished with confectioners sugar and drizzle with salted caramel and melted chocolate, if desired.

\*If lumpia wrappers are not available, you can substitute egg roll/spring roll wrappers.

**Red Velvet Cheesecake Bundt Cake**

Prep Time: 20 minutes

Cook Time: 35 minutes

Yield: 16

Cake

1 box Red Velvet Cake Mix, plus ingredients to make cake

8 oz cream cheese, softened

1/4 c. sour cream, room temperature

1 egg

1/4 c. sugar

1 tsp vanilla extract

Frosting

4 oz cream cheese, room temperature

4 Tbsp butter, room temperature

2 c. powdered sugar

2 tsp vanilla

2 Tsp heavy cream

Instructions

Preheat your oven to 350 degrees. Spray bundt cake pan with non-stick spray.

Mix cake mix according to package directions. Pour into bundt pan.

Using a stand mixer beat cream cheese and sour cream until smooth. Beat in egg, sugar and vanilla. Mix until smooth. Evenly pour the cheesecake mixture into your bundt pan on top of the cake mix. Use a butter knife to swirl the mixture into the cake mix. Just a little, not to much swirling.

Bake according to package directions for a bundt cake. Test it with a toothpick. If it comes out clean it's done. Cool completely and remove from pan. THIS IS IMPORTANT!

To make the frosting mix the butter and cream cheese together until smooth. Add powder sugar in, one cup at a time, and mix well after each addition. Add vanilla mix well. Add heavy cream one tsp at a time until the frosting is the consistency you desire. Spread over cake.

Store in fridge.