

## Max's Cajun Tortellini

- 1 lb. chicken breast
- 1 red onion, rough chopped
- 8 oz. sliced mushrooms
- 3 smoked sausages
- 2 containers of DeJerno Alfredo sauce
- 1 lb. of good tortellini, preferably fresh
- 1 Tbsp. minced garlic
- 2 Tbsp. Cajun Seasoning
- 1 can black olives, drained

METHOD: Cube chicken breast and sprinkle with 1 Tbsp. of Cajun Seasoning, set aside to marinate for at least 2 hours. In a large pan, sauté onion and sausages. Add @ a ¼ cup of water and steam with the olives, mushrooms. When moisture has evaporated, re-enter sausages and onions and heat until hot. While cooking vegetables, cook tortellini to andante. Also, heat Alfredo sauces along with garlic and remaining Tbsp. of Cajun seasoning just until warm in microwave in microwave-safe bowl or container. Mix all three together and serve hot. Top with grated parmesano-regiano cheese or asiago.

*This was a re-creation of a recipe for a dish Max had enjoyed at a restaurant in Duluth, Minnesota while visiting her son Greg. Max was a dear friend of Scott and Nancy's. When Brady and Blair were little, she'd bring treats for special occasions which would include what they called "Max Mints". She always brought Scott and Nancy a HUGE tray of Christmas treats each Christmas and Scott a Black Forest Cake on his birthday. She was the mother of Greg and Roxine Bown who were good friends of Scott while attending SDSU in the mid 70's. She moved from Oneida to Brookings in 1976 after her husband passed away suddenly. In 1977 when Scott was entering the real estate business, he lived in Max's house that first summer as she was on a trip to Alaska to visit her daughter, Linda Fedler. He watered and started her lawn for her there at 1908 Orchard Drive. They remained close over the years and she died in an accident @ 2000 or so being run-over by a garbage truck in Larson Park where she had gone for a walk with friends.*