



PREP TIME

15min



COOK

TIME

45min



SERVES

8-12

FEATURING



Cajun Jambalaya Nachos

INGREDIENTS

- [title]JAMBALAYA:
- **2 tbsp** vegetable oil or bacon grease
- **1 lb** smoked sausage, sliced 1/4" thick
- **2 cups** onions, diced 1/4" thick
- **1 cup** mixed color bell peppers, diced 1/4" thick
- **1 cup** celery, diced 1/4" thick
- **1/4 cup** garlic, chopped
- **3/4 tsp** freshly ground black pepper
- **1/4 tsp** cayenne pepper
- **1 tbsp** cajun seasoning
- **2 cups** parboiled or converted rice
- **1 qt** chicken stock
- **2 tsp** liquid smoke
- **2 cups** canned diced tomatoes, pulsed in food processor
- **1 whole** roasted chicken, meat cut into 1/2" cubes
- **1/4 cup** parsley, chopped
- **1/4 cup** green onions, thinly sliced
- **Salt to taste**
- [title]NACHOS:
- **1 bag** TOSTITOS® Original Restaurant Style
- **1 cup** pepper jack cheese, grated
- **1 cup** smoked cheddar cheese, grated
- **2 tbsp** parsley, chopped
- **2 tbsp** green onions, thinly sliced

HOW TO MAKE

DIRECTIONS

- [title]JAMBALAYA:
- In cast-iron Dutch oven, heat oil on medium-high. Add sausage, onion, bell pepper, celery, garlic, ground pepper, cayenne, and cajun seasoning. Cook until vegetables are soft, stirring frequently.
- Add rice, stock, liquid smoke, and tomatoes. Bring to boil, then lower heat. Add salt for taste. Stir (occasionally uncovered) for 15 minutes until about half of liquid has been absorbed. Mix in chicken meat. Cover and cook another 10 minutes. Turn off heat and let sit for 10 minutes (covered).

- Fold in chopped parsley and green onions. It should be juicy, but not soupy (add more stock if necessary).
- [title]NACHOS:
- Individually top each TOSTITOS® chip with 2 tbsp of warm Jambalaya.
- Top with 1 tbsp of cheese (50/50 mix of pepper jack and smoked cheddar) and place in 400°F oven for 5 minutes (until cheese is well melted).
- Remove from oven and arrange on platter.
- Sprinkle with chopped parsley and green onions.