

Cajun Jambalaya Nachos

Ingredients

JAMBALAYA:

- 2 tbsp Vegetable oil or bacon grease
- 1 lb Smoked sausage, sliced ¼" thick
- 2 cups Onions, diced ¼" thick
- 1 cup Mixed color bell peppers, diced ¼" thick
- 1 cup Celery, diced ¼" thick
- ¼ cup Garlic, chopped
- ¾ tsp. Freshly ground black pepper
- ¼ 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, meatcut into ½" cubes
- ¼ cup Parsley, chopped
- ¼ cup Green onions, thinly sliced
- Salt to taste

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 it

[title]JAMBALAYA:



PREP
TIME
1 hr



COOK
TIME
-



TOTAL
TIME
-



SERVING
8-12

Made with

2. 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.
3. 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).
4. Fold in chopped parsley and green onions. It should be juicy, but not soupy (add more stock if necessary).

[title]NACHOS:

6. Individually top each TOSTITOS® chip with 2 tbsp. of warm Jambalaya.
7. Top with 1 tbsp. of cheese (50/50 mix of pepper jack and smoked cheddar) and place in 400° oven for 5 minutes (until cheese is well melted).
8. Remove from oven and arrange on platter.
9. Sprinkle with chopped parsley and green onions.