

JAMBALAYA TOPPERS



Prep Time: 20 min Total Time: 20 min
Makes 6 servings, 4 topped crackers each.

WHAT YOU NEED

1 small boneless skinless chicken breast (4 oz.), cut into 24 pieces
1/4 tsp. Cajun seasoning
1/4 lb. andouille sausage, cut diagonally into 24 slices
24 RITZ Crackers
1 Tbsp. aioli
24 pickled jalapeño slices

MAKE IT

Toss chicken with seasoning. Cook in nonstick skillet 8 to 10 min. or until done, stirring frequently. Remove chicken from skillet.

Add sausage to skillet; cook 2 to 3 min. on each side or until all slices are evenly browned on both sides.

Top crackers with sausage, chicken, aioli and jalapeños.

TIPS

Note

If a milder topper is desired, use just 12 pickled jalapeño slices and cut them in half before placing on the crackers as directed.

Special Extra

Sprinkle with chopped fresh parsley before serving.

Nutrition Information Per Serving: 160 calories, 11g total fat, 3g saturated fat, 25mg cholesterol, 380mg sodium, 8g carbohydrate, 0g dietary fiber, 1g sugars, 7g protein