

## Cajun Chicken Sloppy Joes: Spicy, Cheesy & Quick Dinner

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**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb ground chicken
- 1 tbsp olive oil
- 1/2 onion, finely diced
- 1 bell pepper (any color), finely diced
- 2 cloves garlic, minced
- 1 tbsp Cajun seasoning
- Salt and pepper, to taste
- 1/4 cup chicken broth
- 1/4 cup heavy cream
- 1/2 cup shredded cheddar cheese
- 1/4 cup shredded mozzarella cheese
- 4 burger buns, toasted

### DIRECTIONS

1. Let's get these spicy, cheesy Cajun Chicken Sloppy Joes on your table!
2. SautØ Veggies: In a large skillet, heat the olive oil over medium heat. Add the finely diced onion and bell pepper. Cook, stirring occasionally, for about 3-4 minutes until they begin to soften. Add the minced garlic and sautØ for another minute until fragrant.
3. Cook : Chicken: Add the ground chicken to the skillet with the sautØed vegetables. Break up the chicken with a spatula. Season generously with Cajun seasoning, salt, and pepper to taste. Continue to cook, stirring and breaking up the chicken, until it's no longer pink and is fully cooked through, about 5-7 minutes. Drain any excess grease if necessary.
4. Add : Broth and Cream: Stir in the chicken broth and heavy cream. Bring the mixture to a gentle simmer and let it cook for 2-3 minutes, stirring occasionally, allowing the sauce to thicken slightly.
5. Melt : Cheese: Reduce the heat to low. Sprinkle the shredded cheddar cheese and mozzarella cheese into the skillet. Stir continuously until both cheeses are completely melted and incorporated into the mixture, creating a creamy, cohesive sauce.
6. Toast : Buns: While the cheese melts, lightly toast your burger buns to your liking. This helps prevent them from getting too soggy from the filling.
7. Assemble : Sloppy Joes: Spoon a generous amount of the hot Cajun chicken mixture onto the bottom half of each toasted burger bun. Place the top half of the bun over the filling.
8. Serve : Hot: Serve your Cajun Chicken Sloppy Joes

immediately and enjoy the spicy, cheesy goodness!

### SWAPS & NOTES

**Ground Chicken:** You can substitute ground turkey or even ground beef if preferred, though chicken absorbs the Cajun flavors beautifully.

**Bell Pepper:** Use green, red, yellow, or orange bell pepper - whatever you have on hand.

The finely diced pieces ensure they blend well into the "sloppy" mixture.

**Cajun Seasoning:** Adjust the amount of Cajun seasoning to your preference for spice.

### TIPS FOR SUCCESS

**Finely Dice Veggies:** Dicing the onion and bell pepper finely ensures they cook quickly and blend seamlessly into the "sloppy" texture.

**Don't Overcook Chicken:** Ground chicken cooks fast.

Cook just until no longer pink to keep it tender.

Taste the Cajun Seasoning: Cajun seasoning blends vary in salt and spice levels.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/cajun-chicken-sloppy-joes-spicy-cheesy-quick-dinner/>