

Easy Creamy Cajun Chicken Sloppy Joes: A Bold Twist on a Classic Sandwich

Creamy Cajun Chicken Sloppy Joes



TIME
5-7 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 lb ground chicken
- 1 small onion, finely chopped
- 1 bell pepper, diced (any color)
- 2 cloves garlic, minced
- 2 tbsp Cajun seasoning
- 1 cup heavy cream
- 1/4 cup chicken broth
- 1/2 cup shredded cheddar cheese
- 4-6 sandwich buns
- Olive oil or butter for sautéing

Instructions:

Cook the Chicken and Veggies In a large skillet, heat a drizzle of olive oil or a small amount of butter over medium heat. Add the ground chicken, breaking it up as it cooks. When the chicken is halfway done, toss in the chopped onion, bell pepper, and garlic. Sauté until the veggies are softened.

Add the Cajun Flavor Sprinkle the Cajun seasoning over the chicken and vegetables, stirring to coat everything evenly. Let the spices toast briefly to release their aroma.

Create the Creamy Sauce Pour in the heavy cream and chicken broth, stirring well to combine. Let the mixture simmer for 5-7 minutes, allowing the sauce to thicken slightly.

Add the Cheese Stir in the shredded cheddar cheese until melted and fully incorporated, giving the

filling a creamy, cheesy texture.

Assemble the Sloppy Joes Toast the sandwich buns if desired, then spoon the creamy Cajun chicken mixture onto the buns. Serve immediately for the best flavor and texture.

Tips for the Best Sloppy Joes:

Adjust the Spice Level: If you prefer a milder flavor, reduce the amount of Cajun seasoning or choose a mild blend. For extra heat, add a pinch of cayenne pepper.

Use Ground Turkey: Swap out ground chicken for ground turkey if that's what you have on hand.

Top It Off: Add toppings like sliced green onions, pickles, or a dollop of sour cream to elevate the dish.

Why This Recipe Is a Winner:

DIRECTIONS

1. Cook the : Chicken and Veggies In a large skillet, heat a drizzle of olive oil or a small amount of butter over medium heat. Add the ground chicken, breaking it up as it cooks. When the chicken is halfway done, toss in the chopped onion, bell pepper, and garlic. Sauté until the veggies are softened.
2. Add the : Cajun Flavor Sprinkle the Cajun seasoning over the chicken and vegetables, stirring to coat everything evenly. Let the spices toast briefly to release their aroma.
3. Create the : Creamy Sauce Pour in the heavy cream and chicken broth, stirring well to combine. Let the mixture simmer for 5-7 minutes, allowing the sauce to thicken slightly.
4. Add the : Cheese Stir in the shredded cheddar cheese until melted and fully incorporated, giving the filling a creamy, cheesy texture.
5. Assemble the : Sloppy Joes Toast the sandwich buns if desired, then spoon the creamy Cajun chicken mixture onto the buns. Serve immediately for the best flavor and texture.
6. Tips for the Best Sloppy Joes: Adjust the Spice Level: If you prefer a milder flavor, reduce the amount of Cajun seasoning or choose a mild blend. For extra heat, add a pinch of cayenne pepper.
7. Use : Ground Turkey: Swap out ground chicken for ground turkey if that's what you have on hand.
8. Top : It Off: Add toppings like sliced green onions, pickles, or a dollop of sour cream to elevate the dish.
9. Why This Recipe Is a Winner: These Creamy Cajun

Chicken Sloppy Joes bring an irresistible combination of spice, creaminess, and hearty satisfaction. They're perfect for feeding a crowd or switching up your weeknight dinner routine. Plus, the recipe is simple to customize to your taste preferences.

10. If you give this recipe a try, let me know in the comments! Don't forget to visit I Wuv Cooking for more fantastic recipes.

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

Original recipe: <https://chefmaniac.com/easy-creamy-cajun-chicken-sloppy-joes-a-bold-twist-on-a-classic-sandwich/>