



Cajun Cayenne Skillet Queso

By Red Stick Spice Company

Ingredients

- Roasted garlic avocado oil
- 1 cup small dices of andouille sausage
- 1 bell pepper, sliced
- ½ yellow onion, sliced
- ½ cup white wine
- 2 cloves garlic, minced
- 1 tbs **Louisiana Pepper Exchange Cayenne Pepper Puree**
- 1 package Oaxaca cheese
- 1 cup shredded cheddar jack cheese
- Fresh diced tomato and sliced scallion for garnish

Directions

1. Preheat oven to 375°F
2. In a cast iron skillet set over medium-high heat, drizzle in roasted garlic avocado oil to cover the bottom of the skillet. Add in the andouille and sauté until browned and very crispy. Move to a plate.
3. Add the onion, bell pepper, and celery to the skillet. Sauté until softened and beginning to brown, about 5 minutes.
4. Add in the garlic and sauté for 1 minute.
5. Add the wine and bring to a boil.
6. Reduce to a simmer and cook until the wine is evaporated.
7. Return the andouille to the pan and add the **Louisiana Pepper Exchange Cayenne Pepper Puree**. Stir to combine. Add in the cheeses and move to the oven.
8. Bake until the cheese is melted and turning brown on the edges.
9. Top with lots of chipped tomatoes and scallion.
10. Serve with tortilla chips or pita chips.