new orleans chicken and polenta napoleon
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preparation

1. Preheat oven to 375°F. Meanwhile, bring water, butter and salsa to a boil. Stir in grits and milk; simmer until thickened.
2. Stir in cheddar cheese, collard greens and cilantro.
3. Spread mixture on parchment paper-lined sheet pan. Bake at 375°F for 6-8 minutes or until lightly browned.
4. Combine chicken thighs, sweet and sour sauce, and black-eyed peas in a large pan. Cook, stirring occasionally, until chicken reaches an internal temperature of 165°F.
5. Cut polenta into 24 equal portions.
6. Spread polenta with chicken mixture and continue layering polenta and chicken until there are four piece of polenta with chicken in between. Repeat process for remaining Napoleons.