



Jambalaya Cakes with Honey 'Slapped' Roasted Turkey Breast

Slap Ya Mama is back with a new signature dish. Introducing the Jambalaya Cakes with Honey 'Slapped' Roasted Turkey Breast recipe by 37 Cooks featuring Slap Ya Mama's original blend and jambalaya dinner mix seasonings. See the full list of ingredients, serving size, and directions for preparation.

- By Holly of [37 Cooks](#)

When I first signed up for this challenge, I had absolutely no idea what to make. I was thinking breakfast of some kind, but Cajun-spiced? Jambalaya Mix? Pepper sauce? I really started to sweat it...literally! But an idea struck me after working at my son's preschool one morning. They were reading a book called Marsupial Sue Presents The Runaway Pancake by John Lithgow. I had never heard of this book before, but these kids were in love! They'd sing along with his teacher and hang on her every word. So that's where the pancake idea was born. I made several kinds at first (zucchini, cheese, sausage) but the yam ones stuck. My son, Caden, would just gobble them up. I hope you do too!

Ingredients

- 1 cup [Slap Ya Mama Cajun Jambalaya Dinner Mix](#) (about 1/3 box)
- 1 cup garnet yam, finely chopped
- Canola oil
- 2 Tablespoons brown sugar
- 1 Tablespoon [Slap Ya Mama Original Blend Cajun Seasoning](#)
- 1 cup unbleached flour
- 1 Tablespoon sugar
- 3 teaspoons baking powder
- 1/4 teaspoon kosher salt
- 1 large egg
- 3 Tablespoons unsalted butter, melted and cooled
- 3/4 cup whole milk
- 8 ounces (half can) black beans, rinsed

- 1 medium, bone-in turkey breast
- 2-3 Tablespoons extra virgin olive oil
- 2 Tablespoons [Slap Ya Mama Original Blend Cajun Seasoning](#)
- 2 Tablespoons honey
- 1 cup sour cream
- 1-2 Tablespoons [Slap Ya Mama Cajun Pepper Sauce](#)

Directions



Slap Ya Mama

Slap Ya Mama Cajun Products
<http://slapyamama.com>

Cook [Slap Ya Mama Cajun Jambalaya Dinner Mix](#) according to box instructions, minus the meat. Let cool.

Saute the diced yam on medium heat in 2 Tablespoons oil, brown sugar and [Slap Ya Mama Original Blend Cajun Seasoning](#) until fork tender, about 10 minutes. Let cool.

In large bowl, whisk together flour, sugar, baking powder and salt. In another bowl, mix egg, butter and milk. Fold in the black beans, cooked yam and [Slap Ya Mama Cajun Jambalaya Dinner Mix](#). Add the wet ingredients into the dry until just mixed. Let sit about 10 minutes.

Heat a large, non-stick skillet on medium-high. Add 1-2 Tablespoons of canola oil per batch of cakes. Pour 1/4 cup of batter into pan, making 3-4 at a time. Cook the cakes 3-4 minutes and gently flip. Cook another 2 minutes until golden brown. Yields about 12 cakes.

Heat oven to 350°F. Rinse and pat dry turkey breast. Place in small roasting dish. Coat with olive oil and season with [Slap Ya Mama Original Blend Cajun Seasoning](#). Drizzle with honey. Bake for 50-60 minutes or until done and juices run clear.

For the sauce: Mix the sour cream and [Slap Ya Mama Cajun Pepper Sauce](#). Serve on top of the cakes.