

Chicken and Andouille Jambalaya

Ingredients

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| 2 T Vegetable Oil | 1 1/2 c Andouille Sausage (cut into |
| slices) | 3 c Red Bell Pepper (finely |
| chopped) | 3 c Yellow Onion (finely chopped) |
| 2 c Celery (finely chopped) | 2 Bay Leaves |
| 2 1/2 c Chicken Breast (boneless, | skinless - chopped) |
| 1 t Salt | 1 t Dried Basil |
| 1 t Dried Oregano | 1/2 t Dried Thyme |
| 1 1/2 t Jalapeno (finely chopped) | 1/4 t Black Pepper |
| 1/8 t Red Pepper Powder | 3 clv Garlic (minced) |
| 1/2 c Tomato Puree | 2 3/4 c Chicken Broth |
| 1 1/2 c Basmati Rice | 1 c Green Onion (thinly sliced) |

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Instructions

- 1.Heat oil in a large Dutch oven over medium-high heat. Add sausage; cook until sizzling quiets (about 8 minutes), stirring occasionally.
- 2.Add bell pepper, onion, celery, and bay leaves; cook until vegetables are golden brown, sizzle loudly, and begin to squeak (about 14 minutes), stirring occasionally. Add chicken and next 8 ingredients (through garlic); cook 4 minutes, stirring occasionally.
- 3.Add tomato puree; cook 2 minutes, stirring occasionally. Add broth, and bring to a boil. Stir in rice. Cover reduce heat, and simmer 20 minutes. Discard bay leaves. Stir in green onions.