

From the kitchen of David and Jennifer Deaven

Servings: 4
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Meat/Jambalaya

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- A: 1 1/2# chicken breasts, cut into 3/4" cubes
salt and pepper
1T oil
- B: 3/4# andouille sausage, cut into 1/4" slices
- C: 2 onions, chopped
1 green pepper, chopped
1C celery, chopped
2c garlic, minced
- D: 2C uncooked rice
red pepper or sauce
2 1/2C chicken broth
- E: 1C green onions, chopped
2 tomatoes, chopped
1. Rub (A) together, cook in oil and brown in deep pan.
 2. Add (B) and cook 3 minutes, then reserve all meat.
 3. Saute (C) in same pan until crisp-tender.
 4. Add (D) and bring to boil, simmer 30 minutes.
 5. Stir in (E) and serve.



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