

# **Jambalaya**

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MAKES: 1 Dutch oven

## **INGREDIENTS:**

4 chicken breasts  
1/2 lb chorizo  
1 med green pepper, chopped  
1 clove garlic, chopped  
16 oz canned tomatoes  
1 T minced thyme  
1 t sugar  
1/2 t salt  
1/4 t hot sauce  
1 cup long grain rice  
1/2 lb medium shrimp  
thyme sprigs for garnish  
med onion

## **INSTRUCTIONS**

Boil chicken in 2" of water. Reduce heat, cover and simmer 35 minutes.

Cut up chicken, save broth.

Heat chorizo and 1/4 cup water to boil in large skillet/sauce pan (big enough to hold everything, unless you plan to finish in a crock pot).

Cool and cut to bite size.

Cook green pepper, onion and garlic in drippings. Transfer to Dutch oven.

Dutch Oven

Add tomatoes, thyme, sugar, salt, pepper sauce and 2 1/4 cups of broth.

Stir in rice.

Cook for 30 minutes.

Add chicken, chorizo and shrimp.

Cover and cook until shrimp is pink and opaque.

Serve with garnish.