

Chicken & Sausage Jambalaya

Ingredients:

2 tbs	Vegetable Oil	1 c	Onion, small diced
1 lb	Smoked Sausage, sliced	½ c	Bell Pepper, small dice
½ lb	Tasso, diced	½ c	Celery, small dice
1 lb	Chicken thighs, diced, boneless, skinless	1 tbs	Garlic, minced
		1 ½ c	Parboiled Rice
		3 c	Chicken Stock
1 tbs	Cajun Seasoning	½ c	Green Onion, chopped

Method:

In a medium cast iron Dutch oven over medium-high heat, add the vegetable oil, sausage, and tasso. Cook until browned, remove and set aside. Place the diced chicken thighs into the Dutch oven, adding another tablespoon of oil if needed, and brown on all sides. Remove and set aside. Add the onion, celery, and bell pepper and cook until slightly browned (about 6 - 8 minutes). Stir in the garlic, rice, chicken stock, browned meats, and seasonings. Bring to a boil, reduce to a simmer, cover and cook for 20 minutes.

Turn off the heat and allow to rest, covered for another 5 - 6 minutes. Remove the lid, fluff with a fork and stir in the green onions.