



1 pound chorizo sausages sliced into rounds
1 pound boneless, skinless chicken breasts cut into 1-inch pieces
1 onion chopped
2 celery stalks chopped
2 green bell peppers seeded and sliced
3 garlic cloves minced
1 can diced tomatoes

2 cups brown rice
2 3/4 cups chicken stock
2 teaspoons Creole seasoning
2 teaspoons dried oregano
1/4 teaspoon salt
1 pound cooked shrimp
parsley chopped

To the slow-cooker add chorizo sausage, chicken, onion, celery, green bell pepper, garlic, diced tomatoes, brown rice, chicken stock, Creole seasoning, dried oregano, and salt. Stir together.

Cover and cook on LOW for 7-8 hours or on HIGH for 3-4 hours, or until the vegetables are tender and the chicken is cooked.

Stir cooked shrimp into the jambalaya. Allow to sit for 5 minutes to heat through.

Garnish with parsley.

Serve