

Jumbalaya



Ingredients:

- 2 or 3 boneless skinless chicken breasts chopped to pieces
- 6 beef and/or pork sausages chopped up (use andouillie if you want spicy)
- ½ pound of peeled and cooked shrimp (optional)
- 2 or 3 slices of onion, white or yellow
- 1 or 2 stalks of celery chopped
- ¼ to ½ green bell pepper
- 1 or 2 teaspoons of minced garlic
- 2 medium cans of diced tomatoes (I use the Petite diced tomatoes)
- 1 small can of tomato sauce (if needed)
- 1 can of chicken broth
- Zatarain's Creole seasoning
- Italian seasoning
- 1 cup of rice cooked separately (I use American Long grain for this)

Sautee the onion, garlic, celery, and bell pepper in oil in the skillet. Then add the chicken and salt and pepper to taste. Next add the tomatoes along with a couple of shakes of Italian seasoning and Zatarain's Creole seasoning. Make sure and taste it as it's cooking. It's easy to add too much Creole seasoning.

Add the sausage and keep cooking and tasting. The next to the last thing is the shrimp if you are using them. And the very last thing is to add the rice. Then serve yourself a bowl!!