

CHICKEN AND SAUSAGE JAMBALAYA



Serves: 10



Prep Time: 25 mins



Cook Time: 40 min



INGREDIENTS

(500 g) package Marc Angelo Hot Italian Sausages	1
(220 g) package Marc Angelo Sweet BBQ Chicken Breast Portions	1
chopped onions and red or green peppers	1 1/2 cups each
sliced celery	1 1/2 cups
cloves garlic, minced	2
diced tomatoes, un-drained	1 can
dried thyme leaves	1 tsp
long grain white rice	2 cups
chicken broth	3 cups
Worcestershire sauce	1 tbsp
peeled raw shrimp (optional)	1 lb
chopped fresh parsley	1/4 cup

TIPS

- For a milder dish use Marc Angelo Mild Italian Sausages.
- For a spicier dish add cayenne pepper to taste.
- For a healthier choice try Marc Angelo Extra Lean Turkey Sausages or Lean Pork Sausages.
- A gluten-free recipe.

COOKING INSTRUCTIONS

- Remove casings from sausages. Cut into 1" (2.5 cm) pieces. Sauté sausage in large saucepan over medium-high heat about 5 minutes or until lightly browned. Remove from pan and set aside.
- Cut chicken into 1" (2.5 cm) pieces. Sauté chicken about 5 minutes or until browned. Remove from pan and set aside.
- Cook onions, peppers, celery and garlic about 5 minutes or until tender.
- Add tomatoes, thyme, salt and pepper, rice, broth and Worcestershire along with sausage and chicken. Bring to a boil. Cover and simmer 20 minutes, stirring occasionally, until rice is tender and liquid is almost absorbed.
- Add shrimp and parsley. Cook 5 minutes longer until shrimp are pink.