

Chicken & Smoked Sausage Jambalaya

Ingredients

- 1lb sliced smoked sausage
- 1lb trimmed and diced chicken thighs
- 1 Tbsp. cooking oil
- 1 cup diced onion
- ½ cup diced green bell pepper
- ½ cup diced celery
- 1 or 2 cloves minced garlic
- 2 cups uncooked white rice
- ½ cup water
- 3 ½ cups chicken broth or stock
- 1 Tbsp. flour
- 1 Tbsp. Worcestershire sauce
- 1 Tbsp. Kitchen Bouquet browning and seasoning sauce
- 2 Tbsp. parsley
- 2 bay leaves
- salt, pepper, Cajun seasoning and hot sauce to taste

Directions

First, grab a heavy pot with a tight-fitting lid and get it warming up with your cooking oil on medium-high heat. Season your chicken thighs with salt, pepper and Cajun seasoning and get them browning in the pot for about 5 minutes.

Feel free to use chicken breasts if that's your preference. I just love the flavor of chicken thighs in Cajun dishes. Plus, they don't dry out during cooking, and they're cheaper – score!

Once your chicken is brown, stir in your sausage and brown for another 5 minutes.

Now you're ready to add in all those flavorful veggies – the Cajun trinity of onions, green peppers and celery, plus some garlic because it makes everything wonderful. Stir the veggies around for 5-10 minutes and let them soften and soak up all the beautiful meat juices.

Your kitchen should be smelling amazing right about now.

Next stir in your parsley, flour, water and broth, making sure to scrape up the bits from the bottom of the pot for even more flavor.

Bring to a boil and then add the rest of the ingredients: rice, Worcestershire sauce, bay leaves, hot sauce and Kitchen Bouquet and stir it all together. This is a good time to give your sauce a

little taste to check on your seasonings and adjust if necessary. If it seems a little over-seasoned, don't worry. As the rice absorbs the liquid, the flavors should balance out.

Then cover, turn your heat to low, and let it cook for 30 minutes, stirring every 10 minutes.

Serve alone, or with a cooked veggie on the side. I like to serve mine with smothered green beans and cornbread, followed by a good nap.

Bon appetit!