

# Bayou Scrub Bowl

## Jambalaya

### Ingredients:

1 lb chicken breast

1 package kielbasa sausage (your brand choice)

1 onion

3-4 celery stalks

1 green bell pepper

1 32 oz chicken broth

1 can diced tomatoes

2 cups rice

Butter

1 tsp. Tony Chachere (more depending on preference)

Chopped garlic to taste preference

### Directions:

Place butter in large deep dutch oven. Cook chicken to just done and remove. Add sliced sausage and cook until has some crisp. Add vegetables and sweat down until tender. Add chicken broth, diced tomatoes, Tony's' and garlic. Bring to a boil and add chicken and rice. Continue to boil for 5-8 minutes on med-high. Reduce to low and cover and simmer until liquid is gone and rice is tender. Stir frequently to avoid sticking/burning of rice.

*Submitted By: Deborah Johnson*