



Jambalaya & Cornbread

Ingredients

- One 9"x13" Aluminum Pan
- 2 T olive oil
- 3 packages fully cooked chicken sausage, sliced (no sweet, fruity or cheese flavors please)
- 2 yellow onions, chopped
- 2 green peppers, chopped
- 4 celery ribs, chopped
- 4 cloves garlic, chopped
- 2 cans of 28 oz crushed tomatoes
- 3 cups chicken broth
- 1 T smoked paprika
- 2 tsp chili powder
- 1 tsp dried thyme
- 1.5 cups of dry rice
- Garnish 1 bunch scallions and 1 bunch flat leaf parsley
- 2 boxes of Cornbread

Directions

1. Heat oil in a large saucepan over medium heat.
2. Add sausage and cook until it starts to brown, about 3 to 5 minutes.
3. Add onions, peppers, celery and garlic and cook until they begin to soften.
4. Add tomatoes and broth and bring to low boil.
5. Stir in rice and spices.
6. Reduce heat and add rice. Simmer for time specified on the rice package and stir occasionally. Cook until rice has absorbed liquid and is cooked.
7. Once cooled pour into an aluminum pan and cover.
8. Make 2 boxes of cornbread prepared according to the box. Wrap cornbread in aluminum foil.