



CHICKEN N' SAUSAGE JAMBALAYA

by Chef Yo

Ingredients

- 2 tbsp butter
- 2 cups smoked sausage, tasso or ham
- 2 cups chopped boneless chicken (uncooked)
- 1 cup of onions
- 1 cup of bell peppers
- 1 cup of celery
- 1 cup chopped tomatoes
- 1/2 cup tomato sauce
- 2 1/2 cup chicken broth
- 1 1/2 uncooked converted rice

Spices

- 2 Bay leaves + 1/4 tsp sage + 1 tsp thyme
- 2 tsp Nuksy's Chicken Dust
- 1 tsp Nuksy's Steak Rub
- 2 1/2 cups chicken broth
- 1 1/2 cups uncooked converted rice

Directions

1. Combine the seasoning ingredients in a small bowl and set aside.
2. Melt butter in a 2-quart saucepan over high heat. Add the sausage and cook until meat starts to brown, about 3 minutes, stirring frequently.
3. Add the chicken and continue cooking until chicken is brown, about 3-5 minutes, stirring frequently and scraping the bottom of the pan.
4. Stir in the seasoning mix and 1/2 cup each of the onions, celery, and bell peppers and the garlic. Cook until vegetables start to get tender, about 5-8 minutes, continue to scrape the bottom of pan.
5. Stir in the remaining 1/2 cup of onions, celery, and bell peppers and the tomatoes. Remove from heat. Stir in the stock and rice, mixing well.
6. Transfer mixture to an ungreased 8 x 8 inch baking pan. Bake uncovered at 350° until rice is tender, about 1 hour. Remove from oven.
7. Stir well and remove the bay leaves, allow to sit for 5 minutes before serving. Garnish with parsley or green onions.