

New Orleans Style Hoppin' John Jambalaya

INGREDIENTS

DIRECTIONS

1 lb. Blackeye Peas

Rinse and sort peas.

1 - 8 oz. box Jambalaya Girl Jambalaya

Heat oil in a large pot over medium-high heat. Add onions; sauté 5 minutes.

2 Ham Hocks (or 1 lb. bacon or sausage)

Add water and chicken broth, bring to a boil. Add blackeye peas and ham hocks; stir well.

1 Onion, chopped

Return to a boil for 10 minutes; cover with lid, reduce heat to low, and simmer 1 hour or until the peas are tender, stirring occasionally.

2 tablespoons oil

Remove ham hocks, pick meat from bones, chop and return to the pot; discard bones, skin and other unwanted items.

6 cups Chicken Stock

Add Jambalaya Rice to pot, stir and bring to a boil. Reduce heat to low, cover and simmer an additional 25 minutes or until the rice is tender.

2.5 cups water

Stir and serve. Happy New Year!