

JAMBALAYA



INGREDIENTS

2 cups of Spanish rice

½ pound of hot Italian sausage

½ pound of chicken cut into cubes

½ pound of shrimp, deveined and detailed

2 cups hot sauce

Spices and veggies to add based on preference: paprika, oregano, garlic powder, black pepper, chopped onion, celery, basil, bell pepper

DIRECTIONS

1. Cook the rice in a pot.
2. In a pan cook the chicken & sausage with preferred spices.
3. While letting that cool, cook the shrimp.
4. Combine rice, chicken, sausage, and shrimp with salsa in a large pot and add desired veggies and spices. Stir and then let simmer for a few minutes.
5. Season and garnish as desired and serve hot.