

## Easy Jambalaya (sides)

Prep: 20 mins. Cook: 35 mins. Serves: 6

### Ingredients

- 1 T. canola oil
- 1 lb. andouille sausage, cut into ½ inch slices
- 1 ½ lbs. boneless skinless chicken thighs, cut into bite size pieces
- 2 T. butter or oil
- ½ c. onion, chopped
- 4 green onions, chopped
- 4 cloves garlic, finely minced
- 3 ribs celery, chopped
- 1 green bell pepper, chopped
- 1 ½ tsp. dried basil
- 1 ½ tsp. Cajun seasoning
- 1 tsp. salt and pepper
- ¼ tsp. cayenne pepper (optional)
- 14.5 oz. can diced tomatoes
- 2 ½ c. chicken broth
- 1 ¼ c. long-grain white rice

### Instructions

1. In a large skillet, over a medium heat add oil until hot.
2. Add in chicken and cook until brown on all sides, flipping once (chicken does not have to be cooked all the way through). Then remove from the skillet into a bowl.
3. Add in the sausage and cook until brown on both sides, then remove and add to the bowl with the chicken.
4. Reduce the heat to medium and add in butter stir and scrap any leftover brown bits from the pan.  
Add in onions, garlic, celery and bell peppers and sauté for 3 minutes.
5. Add in basil, Cajun seasoning, salt and pepper and stir to combine.  
Add the chicken broth and rice and bring the mixture to a boil then reduce heat, cover pan with a fitted lid and cook for 20- 30 minutes.
6. Add in the sausage, chicken and diced tomatoes to the pan, mix and check the rice for doneness.
7. Remove jambalaya from the heat and let it rest with the lid on for 5-10 minutes. Sample and adjust seasonings.  
Fluff with a fork and serve!

