



Noreen's Kitchen

Skillet Jambalaya

Ingredients

1 pound chicken breast cut into chunks	1 cup bell pepper, chopped
1 pound smoked sausage, sliced	4 cloves garlic, minced
1 pound fresh shrimp, peeled and deveined	1 tablespoon salt free Creole seasoning **
2 tablespoons vegetable or olive oil	4 cups chicken stock
2 cups rice (not instant)	2, 15 ounce cans, petite diced tomatoes
1 cup celery, chopped	
1 cup onion, chopped	

Step by Step Instructions

Heat oil in a large, heavy bottomed skillet over medium high heat. Brown chicken and smoked sausage until the chicken is opaque and the sausage is slightly browned.

Add vegetables and stir well to combine.

Add in chicken stock and tomatoes and stir.

Add the rice and stir making sure that is it not clumping together.

Bring to a simmer and turn heat down to medium. Place a lid on the skillet and allow to cook for ten minutes or until the rice has become tender.

When the rice is tender, but there is still some liquid in the skillet, place the raw shrimp on the top of the rice in a single layer. Turn off the heat and place the lid back on the skillet. Allow the pan to sit for 10 minutes for the shrimp to cook from the residual heat of the jambalaya.

Remove lid and test shrimp to make sure they are perfect. Then stir into the jambalaya and allow the pan to sit for five minutes before serving.

This is a dish that his hearty enough to serve on it's own but a salad and a crusty loaf of bread is always a lovely addition.

Leftovers should be stored in an airtight container in the refrigerator and eaten within 7 days.