

Noreen's Kitchen

Easy Cajun Skillet Dinner

Ingredients

1 tablespoon olive oil	1 quart or 2, 14 ounce cans stewed tomatoes
1 tablespoon butter	1 tablespoon chili powder
1 pound smoked sausage, Sliced	1 tablespoon sweet paprika
1 pound chicken breast, cubed	1 tablespoon garlic powder
1 pound fresh shrimp, peeled	1 tablespoon onion powder
1 cup bell pepper, diced	1 tablespoon dried marjoram
1 cup sweet onion, diced	1 teaspoon salt
3 cloves garlic, minced	1 teaspoon cracked black pepper

Step by Step Instructions

Melt butter and oil together in a large skillet.

Sautee smoked sausage and chicken until chicken is no longer pink inside.

Add onions, peppers and garlic and stir well to combine.

Sprinkle over seasonings and combine well.

Pour over stewed tomatoes and stir.

Allow to simmer for 5 minutes.

Add shrimp and cover and simmer for an additional 5 minutes.

Serve over rice.

Enjoy!