

Crockpot Jambalaya

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This savory and hearty dish is slow cooked to perfection, making it the perfect weeknight meal. Prepare ahead of time and allow to simmer all day in a slow cooker. The result is a hearty stew with tender pieces of meat and vegetables swimming in a zesty tomato base.

Ingredients:

1 lb boneless, skinless chicken breast, cut into 1-inch cubes
8-12 oz. smoked sausage, sliced
1 medium onion, chopped
1 green bell pepper, chopped
1 large (28 oz) can crushed tomatoes, undrained
1 c. chicken broth
½ c. dry white wine
2 tsp oregano
2 tsp dried thyme
2 tsp dried parsley
2 tsp garlic powder
2 tsp cayenne pepper
2 tsp paprika powder
1 lb shrimp, cooked
2 c. white long grain rice

Directions:

1. Cook white rice according to package. Set aside.
2. In slow cooker layer chicken, sausage, bell pepper, and onion. Add tomatoes, chicken broth, wine, oregano, parsley, garlic powder, cayenne pepper and paprika. Stir gently to combine.
3. Cover and cook on low for 6-8 hours. 45 minutes before serving, stir in cooked shrimp and rice. Heat thoroughly and serve hot.

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