



Chicken Jambalaya

Oscar · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

This chicken jambalaya recipe is a oneskillet chickenandrice dish with veggies herbs and a slight spicy kick You can use leftover cooked chicken or turkey

Ingredients

- - 2 tablespoons butter - ? cup chopped celery - ¼ cup chopped onion - ¼ cup chopped green bell pepper - 1 (14.5 ounce) can diced tomatoes - 1 ½ cups chicken broth - ? cup white rice - 1 teaspoon dried thyme - ½ teaspoon garlic salt - ¼ teaspoon ground black pepper - ½ teaspoon hot pepper sauce - 1 bay leaf - 2 cups cooked
- cubed chicken meat

Instructions

1. Melt butter in a large skillet over medium-low heat. Add celery
2. onion
3. and green bell pepper; sauté until tender. Stir in tomatoes
4. broth
5. rice
6. thyme or basil
7. garlic salt
8. ground black pepper
9. hot pepper sauce
10. and bay leaf. Bring all to a boil; reduce heat
11. cover skillet and simmer for about 20 minutes or until rice is tender. Stir in cooked chicken and cook until heated through. Discard bay leaf and serve hot.