

Jambalaya

2 lbs boneless, skinless chicken breasts	½ tsp salt
1 lb turkey andouille sausage	½ tsp chili powder
½ c water	1 c onion, diced
1 T olive oil	½ c celery, diced
1 c green pepper, diced	16 oz can of diced tomatoes
1 clove garlic, minced	3 c chicken broth
1 c uncooked brown rice	¼ tsp pepper
	¼ tsp Tabasco

1. In a covered pot, simmer the chicken until tender. Strain and reserve the broth. Cut chicken breasts into bite-sized pieces.
2. Cut sausage into bite-sized pieces. In a covered skillet, simmer sausage pieces in ½ c water for 5 minutes. Drain water.
3. Add 1 T olive oil to skillet and brown sausage lightly.
4. Add onion, green pepper, celery and garlic. Cook until soft.
5. Place all ingredients into a 2 ½ quart casserole dish.
6. Bake at 350 for 60 minutes.