

Jambalaya with Cooked Chicken

A flavorful jambalaya dish featuring tender cooked chicken, spicy sausage, aromatic Cajun spices, and hearty rice, offering a vibrant taste of Louisiana cuisine in every bite.

INGREDIENTS

- 1 package (6.8 oz) RICE-A-RONI® Spanish Rice
- 2 tbsp margarine, butter or spread with no trans fat
- 2 cups water
- 1 can (14.5 oz) diced tomatoes, undrained
- 1 medium green bell pepper, chopped
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 2 garlic cloves, minced or pressed
- 1/2 tsp dried oregano leaves
- 1/2 tsp dried thyme leaves
- 6 oz smoked beef or turkey sausage, cut into 3/4-inch chunks
- 1 cup chopped cooked chicken
- Hot sauce (optional)

HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp of margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.

Slowly stir in 2 cups water, Special Seasonings, tomatoes, bell pepper, onion,

Cover and reduce heat. Simmer 10 minutes. Stir in sausage. Return to a simmer.



PREP
TIME

5 min



COOK
TIME

15 min



SERVES

4

PRODUCT

