

Slow Cooked Chicken & Sausage Jambalaya

- ❖ 1 lb. smoked sausage, sliced
- ❖ 1 ½ lbs. boneless, skinless chicken breast, cubed
- ❖ 1 can (14.5 oz.) diced fire roasted tomatoes
- ❖ 1 tbsp. minced garlic
- ❖ 2 tbsp. olive oil
- ❖ 1 medium onion, chopped
- ❖ 1 bell pepper, chopped
- ❖ Salt and pepper to taste
- ❖ Cajun seasoning to taste
- ❖ 1 pkg. (8 oz.) jambalaya rice mix



1. In a pan over med-high heat sausage enough to get some drippings in the pan.
2. Scoop out sausage and add to slow cooker.
3. Use drippings to lightly brown chicken in, seasoning to taste with Cajun mix.
4. Scoop out chicken and add to slow cooker.
5. Add the rest of the ingredients to the slow cooker except the jambalaya rice mix.
6. Cover and cook on low for 6 to 8 hours or on high 3 to 4 hours.
7. Add jambalaya rice mix during the last 30 minutes of cooking.
8. Serve it up hot!