**Sausage and Chicken Jambalaya**

RECIPE

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**INGREDIENTS**

* 3 tablespoon oil, divided
* 3 pounds kielbasa, sliced diagonally
* 4 mediums onion, chopped
* 4 green peppers, diced
* 12 celery ribs, chopped
* 12 garlic cloves, minced
* 3 pounds boneless skinless chicken, cubed
* 4 tablespoons Worcestershire sauce
* Salt and pepper
* 1½ - 2 teaspoons Cajun seasoning
* 6 bay leaves
* 1 teaspoon dried thyme
* 1 (310) can diced tomatoes with juice
* Optional Ingredients:

parsley, green onion, basil, sugar, red pepper flakes

**DIRECTIONS**

1. Heat oil in skillet over medium-high heat; add sausage and cook until slightly browned (5 minutes). Remove and place in large pot.
2. Add onions, bell peppers, celery and garlic and cook until softened (4 minutes).
3. Add chicken cubes and Worcestershire sauce; cook until chicken is no longer pink. Place into pot with sausage.
4. Add salt, pepper, Cajun seasoning, bay leaves, thyme and diced tomatoes to the meat and vegetable mixture. Bring to a boil, cover and reduce heat to low. Simmer for 20-30 minutes.
5. Remove bay leaves. Serve over cooked rice or noodles.

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| **Prep Time:** 30minutes | **Cook Time:** 30-40 minutes | **Total Time:** 60-70 minutes | **Yield:** 24 servings |