

## **E-Z Jambalaya**

*Serves: 6*

2 Tbsp Oil  
1 Medium Yellow Onion  
1 Bell Pepper  
6 Chicken Thighs, Boned & skinned, cut up  
1 ½ cup White Rice  
½ cup Salsa  
½-1 lb Andouille Sausage  
1 lb Frozen Shrimp, peeled, veined and tail-less  
2 ½ cups Water

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Chop Onion and Pepper and sauté in Oil until tender. Add Chicken Thighs and brown. Slice Sausage in 1" pieces (add now if uncooked, otherwise hold until rice is cooked.) Add Water, Salsa and Rice, bring to boil and reduce heat to low, cover and simmer for 15 minutes or until rice is tender. Add sausage now if cooked. Add Shrimp and allow to heat until all pieces are pink, about 10 Minutes.