

Breaking Bread

with the
Williams Family...
Ingrid's Recipes



JoAnn's Jambalaya

Ingredients:

- 1 pound andouille sausage, cut into 1/2 inch thick slices
- 1 (10 oz.) package frozen vegetable seasoning blend
- 1 (32 oz.) container low-sodium chicken broth
- 1 (14.5 oz.) can fire-roasted diced tomatoes with garlic
- 2 cups uncooked long-grain rice
- 2 tablespoons chopped fresh parsley
- 1 teaspoons Cajun seasoning
- 2 teaspoons Worcestershire sauce
- 1/8 teaspoons ground red pepper (optional)
- 2 tablespoons thinly sliced green onion

1. Cook sausage in a large Dutch oven over medium high heat, stirring frequently for 8 to 10 minutes or until browned.
2. Remove sausage with a slotted spoon. Drain on paper towels.
3. Add vegetable seasoning blend to hot drippings in Dutch oven, and sauté 3 to 5 minutes or until thoroughly heated.
4. Add broth, next 5 ingredients, sausage, and if desired, ground red pepper.
5. Bring to a boil and reduce to low heat. Cook 18 to 20 minutes or until recipe is tender and liquid is absorbed.
6. Top with green onions and serve immediately.