Turkey Sausage Jambalaya
Crock Pot Cooking – May 2014

Ingredients:
- 1 pound skinless, boneless chicken breast, cubed
- 1 pound smoked turkey sausage, sliced
- 1 (28oz) can diced tomatoes with juice
- 3 tablespoons dried minced onion flakes
- 2 teaspoons minced garlic
- 1 cup chicken broth
- 2 teaspoons dried oregano
- 2 teaspoons dried parsley
- 2 teaspoons Cajun seasoning
- 1 teaspoon cayenne pepper
- ½ teaspoon dried thyme
- 2 packs Uncle Ben’s Ready Rice – Brown Rice

Directions:
1. In a slow cooker, mix the chicken, sausage, tomatoes with juice, onion, garlic, and broth. Season with oregano, parsley, Cajun seasoning, cayenne pepper, and thyme.
2. Cover and cook 7-8 hours on low, or 3-4 hours on high. After the jambalaya is thoroughly cooked, mix in cooked rice to the crock pot and warm for about 15 minutes.