Crock-Pot Jambalaya
Pastalaya

The Cajun-Creole version of paella, though more highly spiced. The only consistent ingredients among all of the jambalaya recipes are rice, tomatoes, peppers, and onions. Ingredients used for jambalaya are ham, oysters, chicken, Andouille sausage, duck, shrimp, and game birds. Definition from www.idunno4recipes.com

Ingredients

- 12 ounces skinless chicken breast cut in 1 inch cubes
- 2 bell peppers chopped
- 2 celery stalks chopped
- 1 can whole tomatoes
- 1 can beef broth
- 1 1/2 tsp dried basil
- 1 tbsp Tabasco
- 1 pound shrimp (optional)
- 1 pound smoked sausage
- 1 onion chopped
- 3 garlic cloves minced
- 1/3 cup tomato paste
- 1 tbsp dried parsley
- 1/2 tbsp oregano
- 1/2 tbsp salt

Directions

In a crock-pot add all together except shrimp. Cook on high for 4 hours. Add shrimp and cook an additional 30 minutes. Serve over rice or combine with enough rice to the desired consistency. Instead of rice, prepare your favorite pasta and serve over pasta for Pastalaya... Ya Ya