

Campers Jambalaya



Celebrate Fat Tuesday, or any day, with this super easy Cajun classic.

Ingredients:

1 pound boneless skinless chicken breasts and/or thighs, cut into 1-inch pieces
½ pound fully cooked Andouille or smoked sausage, sliced
1 (28-ounce) can diced tomatoes, undrained
1 cups chicken broth
1 white onion, chopped
1 green or red pepper, chopped
2 stalks celery, chopped
1 cup okra, if desired
2 cloves garlic, minced
1 Tbsp. Cajun seasoning
1 bay leaf
1/2 tsp. thyme
½ tsp. oregano
¼ tsp. cayenne pepper
1 pound raw shrimp, peeled and deveined
1 cup okra, if desired
3 cups cooked rice

Directions:

Combine all ingredients except shrimp, okra and rice in a slow cooker. Cover and cook for 5 hours on low. Add shrimp, okra and rice and cook for another 30 minutes until shrimp is cooked through. Makes 8 servings.