



**Jambalaya**  
**Cajun Belle**  
**Cuisine: Cajun**

**Ingredients:**

4 ounces of bacon, diced  
8 ounces andouille sausage, sliced into rounds or quarter rounds  
8 ounces boneless skinless chicken thighs, cut into 1 inch pieces  
1 onion, diced  
1 small green bell pepper, diced  
1 yellow bell pepper, diced  
1 red bell pepper  
2 stalks celery, diced  
3 cloves garlic, minced  
Creole seasoning, to taste  
¼ cup Worcestershire sauce  
1 ¼ cups uncooked jasmine rice  
2 ½ cups chicken broth

**Instructions:**

1. Cook the meat: Sauté bacon for 5 minutes, then add rest of meat and cook until tender. Remove meat with a slotted spoon and keep renderings in the pot to cook the vegetables in.
2. Cook the vegetables: In the same pot, sauté the onion, celery, bell pepper, and garlic until tender. Stir in the Creole seasoning and Worcestershire sauce. Add the meat and cook for 10 minutes.
3. Add the rice: Stir in the rice and chicken broth. Bring to a boil, reduce the heat, and cook until all the liquid is absorbed.

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