Big Easy Jambalaya in Slow Cooker

Ingredients

- 1 can (28 oz) fire-roasted diced tomatoes (undrained)
- 1 extra large onion, (cut in 1/2 inch dice)
- 2 large yellow bell peppers, (cut in 1/2 inch dice)
- 1 1/2 cups Sliced celery
- 1 cup chicken broth
- 1 tbsp fresh thyme leaves
- 1 1/2 tsps dried thyme (as substitute for fresh thyme)
- 1 tbsp garlic
- 3/4 tsp salt
- 3/4 tsp freshly ground black pepper
- 1 pkg 8 oz. fully cooked smoked sausage
- 3/4 lb boneless, skinless chicken breasts
- 3 lbs medium shrimp, peeled and deveined
- 1 1/2 cups converted long-grain rice
- 1/3 cup chopped parsley

Summary

Yield: 0
Prep Time: 5 minutes
Category: Main Dish
Cuisine: Creole
Tags: Slow Cooker, Shrimp, Jambalaya, easy, Chicken

Instructions

Combine all ingredients, except chicken, shrimp, rice and parsley, in a 5-qt. or larger slow cooker. Cover and cook on high 3 hours or low 7 hours.
Uncover turn slow cooker to high and stir in chicken, shrimp, and rice. Cover; continue to cook 30 minutes or until chicken and shrimp are cooked through and rice is tender. stir in parsley.

Notes

Recipe submitted by Liza Hutchins Kay.