

QUICK JAMBALAYA

<https://scoutermom.com/549/quick-jambalaya/>

Equipment:

- Charcoal fire or gas stove
- Cook pot
- Spoon or spatula for stirring
- Knife
- Cutting surface

Preparation

- Prepare your charcoal fire if necessary

Ingredients

- 2 onions, chopped
- 2 bell peppers, chopped
- 1 stalk celery, sliced
- 1 pound smoked sausage, cut into ½ inch slices
- 1 to 2 T Cajun seasoning
- 1 (15 ounce) can diced tomatoes
- 6 cups water
- 3 chicken bouillon cubes
- 3 cups uncooked long grain white rice
- 1 pound peeled and deveined frozen shrimp
- Parsley (optional)

Instructions

1. Prepare your charcoal if necessary.
2. Combine onion, peppers, celery, sausage, and 1 T Cajun seasoning in cook pot. Cook until onions are translucent, about 10 minutes.
3. Stir in tomatoes, water, and bouillon. Bring to a full boil.
4. Stir in rice and shrimp. Cover. Let simmer for about 15 minutes, until most of the liquid has been absorbed and the rice is tender.
5. Add additional Cajun seasoning to taste.
6. Sprinkle with parsley if desired.

Serves 8 to 10