

Shrimp Jambalaya



Ingredients

- 3 to 4 lb. chicken pieces
- ¼ cup vegetable oil
- 1 green bell pepper, chopped
- 1 small red bell pepper, chopped
- ½ cup chopped onion
- 1 clove garlic, minced
- 1 ½ cup long-grain rice, uncooked
- 2 tsp. salt
- 1 ½ tsp. Worcestershire sauce
- ¼ tsp. dried leaf thyme
- ¼ tsp. Tabasco sauce
- 3 cup water
- 8 oz. shrimp (canned and drained small shrimp or coarsely chopped fresh or frozen cooked medium shrimp)

Directions

1. Brown chicken in oil over medium heat. Remove chicken; drain all but 1 to 2 tablespoons of oil. **2.** Cook bell pepper, onion, garlic and rice in oil over low heat, stirring often, until tender. **3.** Add seasonings, water and chicken. Bring to boil; cover and cook over low heat for 25 minutes, until rice is soft. Remove cover and fluff rice. **4.** Stir in shrimp and cook for about 5 minutes, until heated through.