

## Jumbalaya

<http://allrecipes.com/recipe/73634/colleens-slow-cooker-jambalaya/>

### **Combine in a crock pot:**

- 1 pound skinless boneless chicken breast halves, cut into 1 inch cubes
- 1 pound andouille sausage, sliced
- 1 28oz can diced tomatoes with juice
- 1 large onion, chopped
- 1 large green bell pepper, chopped
- 1 cup chopped celery
- 1 cup chicken broth
- 2 tsp dried oregano
- 2 tsp dried parsley
- 1 tsp cayenne pepper
- 1/2 tsp dried thyme
- 2 tsp Cajun seasoning or:
  - 1/4 tsp salt
  - 1/4 tsp garlic powder
  - 1/2 tsp paprika
  - 1/8 pepper
  - 1/8 tsp onion powder
  - 1/8 tsp cayenne pepper
  - 1/4 tsp dried oregano
  - 1/4 tsp dried thyme
  - 1/8 tsp red pepper flakes (optional)

**Cover and cook 7-8 hours on low (or 3-4 hours on high).**

**During the last 30 minutes of cook time, stir in:**

- 1 pound frozen cooked shrimp without tails

**Serve over cooked rice.**