

Speedy Jambalaya

Serves 4-6

Ingredients:

1 16 oz. jar salsa (chunky preferred)
8 ounces smoked sausage, diced
½ pound cooked diced chicken
1 teaspoon dried thyme
½ bunch green onions, chopped
1 cup rice
2-1/2 cups water
¼ teaspoon cayenne pepper (optional)
¾ cup sour cream

Instructions:

Mix salsa, sausage, chicken, thyme, green onions, rice, and water in Dutch Oven. Cover, cook for 20 minutes (or until heated throughout and rice is cooked) at 350* degrees.

Mix Cayenne and sour cream. Dollop on top of each serving.

*350 degrees: 18 pieces of charcoal below, 10 above.