

# Chicken & Sausage Jambalaya

Serves: 6

## Ingredients:

- 1 tbsp. olive oil
- 1 lb. andouille sausage
- 1 ½ lbs. boneless chicken thighs
- 3 stalks celery
- 1 vidalia onion
- 3 cloves minced garlic
- 1 tbsp. cayenne seasoning
- 2 cans chicken broth
- 2 cans diced fire roasted tomatoes
- 2 cups white rice
- 1 tbsp. dried thyme
- 2 tbsp. fresh tarragon

## Instructions:

- Pour olive oil in pot
- Brown sausage and chicken thighs
- Chop celery and onion
- Add celery, onion and garlic to pot
- Add remaining ingredients to pot
- Bring to a boil, put lid on it, cut temperature down and cook for 20 minutes