




# Bubba's Jambalaya

*Serves 12*



## **Ingredients:**

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| 6 slices bacon, cut into 1 in. pieces  | 1 cup chopped celery   |
| 1 green bell pepper, seeded and chopped  | 1 onion, chopped   |
| ½ lb. cubed cooked ham      | ½ lb. cubed cooked chicken  |
| ½ lb. cubed smoked sausage  | 2 (14.5 oz) cans crushed tomatoes, with liquid   |
| 2 cups beef broth  | 2 cups chicken broth   |
| 1 teaspoon dried thyme   | 2 teaspoons Cajun seasoning  |
| 2 cups uncooked white rice   | ½ lb. salad shrimp   |

## **Directions:**

1. Heat a large pot over medium-high heat. Add bacon, and cook until crisp. Remove bacon pieces with a slotted spoon and set aside. Add celery, bell pepper, and onion to the bacon drippings, and cook until tender.
2. Add the ham, chicken and sausage to the pot, and pour in the tomatoes, beef broth and chicken broth. Season with thyme and Cajun seasoning. Bring to a boil, and add the rice. Bring to a boil, then turn the heat to low, cover, and simmer for about 20 minutes, until the rice is tender.
3. Stir in the shrimp and bacon just before serving, and heat through. If you use uncooked shrimp, let it cook for about 5 minutes before serving.

**Per Serving 349 calories, 13.8g fat, 1173mg sodium, 2.2g fiber, 22.7g protein, 12% DV (daily value) for vitamin A, 38% DV for vitamin C, 8% DV for calcium and 35% DV for iron.**

**TREASURE BOX ITEMS=**

