

DeeFelice's Chicken Jambalaya



From www.deefelice.com

Serves 4

2T butter	1 DeeFelice Jambalaya Sauce
4 chicken breasts, diced	1 Jambalaya Sauce jar of water
4 Hillshire Farm sausages, sliced	1 bag Uncle Ben's microwavable cooked rice

Melt butter in a large skillet. Sauté chicken until just about cooked through.

Add sliced sausage and the rest of ingredients. Bring to a boil, reduce heat, cover and simmer for 20 minutes.

Remove lid and simmer an additional 5~10 minutes or until Jambalaya has thickened and is ready to serve.

Note: While DeeFelice is a decades~old cultural icon and I eat this jambalaya almost every time we go there, instead of using water in the sauce I like to fill the jar with half chicken stock and half white wine.

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The Meijer logo, consisting of the word 'meijer' in a bold, red, lowercase sans-serif font. The letter 'i' has a blue dot above it.

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