

# DeeFelice's Chicken Jambalaya



From [www.deefelice.com](http://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, featuring the word "meijer" in a bold, red, lowercase sans-serif font. The letter "i" has a blue dot above it.

**Debbie Spangler ~ Certified Personal Chef**

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