

# Fat Tuesday Jambalaya Pie



Serves 8

1/4 pound chicken, diced	1c beef broth
1/4 pound smoked sausage, sliced	1T Tabasco sauce
1T olive oil	1c rice, cooked
2 garlic clove, minced	1 egg
1/4c red or green bell pepper, diced	1T water
1/4c onion, diced	1 ~ 2 crust pie pastry, found in refrigerated section
1/4c celery, diced	
1 ~ 14 12 oz can tomatoes, diced, do not drain	Cajun spice ~ your favorite brand (I prefer Debbie's Southwestern Blend found at Herbs & Spice in Findlay Market)

In heavy skillet, over high heat, cook peppers, onions and celery in olive oil. Sauté 5~6 minutes until vegetables start to get tender. Add chicken, sausage and 1T of Cajun spice. Cook until meats are done.

Add tomatoes, beef broth and Tabasco. Bring to good simmer and cook 20 minutes or until mixture is thickened. Add the rice and cook 5 minutes. Season to taste with salt and Cajun spice. Set aside to cool.

Preheat oven to 350. Beat the egg with the water to make an egg wash. Fill the pie shell with the beef mixture. Top the pie with second crust. Flute edges to seal pie. Cut 5~6 small slits in the crust to release steam. Brush the top and edges of the pie with the egg wash.

Bake 40~45 minutes or until crust is nicely brown and filling is bubbly.

Prepare Ahead Tip

Prepare and bake. Keep refrigerated, covered and reheat in microwave.

**Debbie Spangler ~ Certified Personal Chef**

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