

Mrs. Casey's Oven Jambalaya

Ingredients:

- 1 stick of butter**
- 2 cups Uncle Ben's converted rice**
- 3 stalks celery chopped**
- 1/2 chopped bell pepper**
- Black pepper, thyme, parsley—eyeball amounts**
- 1 lb. boneless, skinless raw chicken cubed (or 1 lb. shrimp**)**
- 1 lb. Hillshire Farm smoked sausage**
- 1 can Campbell beef broth or consommé**
- 1 can Campbell French Onion soup**
- 1 8 oz can of tomato sauce**
- 1 tsp minced garlic**
- 1 cup green onion chopped**
- 1 tsp Tony Chachere's seasoning**

Directions:

- *Combine all ingredients into a 9 x 13 pan and cover.**
- *Cook 45 min. at 350 degrees.**
- *Remove from oven and stir.**
- *Re-cover and return to oven for another 45 min.**
- ** If using shrimp instead of chicken, add the raw shrimp after the 1st 45 min cooking time so that it only cooks for a total of 45 min.**

Bon Appetite!