

CopyCat Popeyes Jambalaya

Ingredients

2 cups enriched white rice
non-stick cooking spray
3 boneless, skinless chicken breast halves
3 andouille sausages, diced
1 medium onion, chopped
2 ribs celery, chopped
1 green bell pepper, chopped
2 bay leaf, fresh or dried
1/2 teaspoon cayenne pepper, or to taste
1/2 teaspoon black pepper, or to taste
2 tablespoons all-purpose flour (more if needed)
1 can (14 ounce size) diced tomatoes in juice
1 can (14 ounce size) chicken stock or broth
1 teaspoon cumin
2 teaspoons chili powder
1 teaspoon poultry seasoning
1 teaspoon Worcestershire sauce
3 chopped scallions
fresh thyme, chopped for garnish

Directions

Cook rice to package directions. Cube chicken and dice sausage. Chop onion, celery, and green pepper.

Heat a large, deep skillet or place a pot over medium high heat. Liberally spray with nonstick cooking spray. Add chicken (sprinkle with salt, if desired) and brown 3-4 minutes. Add diced sausage, and cook 2-3 minutes more. Add onion, celery, green pepper, bay leaf, and cayenne pepper.

Add and saute vegetables about 5 minutes, sprinkle flour over the pan and cook 1 or 2 minutes more. Stir in tomatoes and broth; season with cayenne pepper, cumin, chili powder,

poultry seasoning, and Worcestershire. Bring liquids to a boil.

Remove pot from the heat (or turn off skillet). Gradually mix in rice. Remove bay leaf. Allow to sit a few minutes, mix in chopped scallions. Dish and garnish with thyme.