

# 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.