

Faux Jambalaya

- cooking oil
- 2/3 cup water per serving
- 2 to 3 ounces chicken, sliced into thin strips, per serving
- 1 to 2 spicy sausages, cut into 1/2 to 1 inch long pieces, per serving
- 1/3 onion, chopped, per serving
- 2/5 cup uncooked white rice per serving
- 1/4 chopped red bell pepper per serving
- 1/8 tablespoon dried or fresh chopped parsley per serving
- 1/8 teaspoon ground thyme per serving
- 1/8 teaspoon chopped garlic per serving
- 1/8 teaspoon salt per serving
- 3/16 teaspoon paprika per serving
- 1 full bay leaf for every 6 servings

Start some cooking oil over medium heat in a coverable pot; the pot should hold about 2 cups per serving.

Start boiling the water.

Cook the chicken, sausage and onions, until the onions are translucent; about 8 minutes.

Stir in the rice. Stir in the boiling water.

Add the pepper(s), parsley, thyme, garlic, salt, paprika and bay leaf/leaves.

Bring to a boil. Boil about 5 minutes.

Cover the pot and turn down the heat to low.

Cook 20 to 25 more minutes, until the rice is tender.

Use a fork to stir, evenly distributing the ingredients.

Serve.

Preparation time: about 60 minutes

– [Subscriptions \(1\)](#)
