Quick Jambalaya

1.5 bratwurst type sausages

½ c raw rice

1 c chicken broth

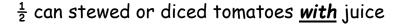
 $\frac{1}{2}$ c water (or as needed)

1 ml thyme leaves

1 ml cayenne powder

 $\frac{1}{4}$ c bell pepper (green)

2 Tonion, diced



5 oz frozen cleaned shrimp



- 1. Brown sausages for 7-8 minutes on medium low heat. Cut into coins 0.5 cm thick.
- 2. Bring chicken broth to a boil in a large covered saucepan. Add rice and reduce heat immediately to low/simmer. Cook for 15 minutes. Do not open the lid.
- 3. Add water first, then remaining ingredients. Stir until well mixed. If using stewed tomatoes, break them up with a fork when they are hot.
- 4. Cook for another 8 minutes, adding a little water if needed. It is done when the shrimp are pink and the rice is tender. Garnish with fresh parsley or green onions.