

## Quick Jambalaya

1.5 bratwurst type sausages

$\frac{1}{2}$  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 T onion, diced

$\frac{1}{2}$  can stewed or diced tomatoes with juice

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.