



CRISPY OKRA & CHICKEN JAMBALAYA

GOLDEN VALUE[®]

Chicken and andouille sausage jambalaya made with white rice, tomatoes, celery, bell pepper, garlic and spices and topped with **Breaded Southern Style Okra**. Yield: 2 Servings

Ingredients:

12 Each	Breaded Southern Style Okra [#0129920], Prepared According to Package Directions	2 Tbsp.	White Onion, Diced
1 Tbsp.	Vegetable Oil	2 Tbsp.	Green & Red Bell Pepper, Diced
½ Cup	Chicken Breast, Diced	1 tsp.	Garlic, Minced
½ Cup	Andouille Sausage, Sliced	½ Cup	Tomatoes, Diced
2 Tbsp.	Celery, Diced	2 Tbsp.	Cajun Seasoning
		2 Cups	White Rice, Prepared & Chilled

Directions:

1. In a large sauté pan, heat up the vegetable oil on medium heat.
2. Add in the chicken breast, andouille sausage, celery, white onion, green and red bell pepper and cook for 5-6 minutes, or until the vegetables have softened.
3. Add in the garlic, then cook for another minute.
4. Stir in the tomatoes and Cajun seasoning, then allow it to simmer for 10-12 minutes, or until reduced.
5. Fold in the white rice until it is evenly coated with the sauce and heated throughout to make the chicken and andouille sausage jambalaya.
6. Place the chicken and andouille sausage jambalaya onto a serving dish and top with the **Breaded Southern Style Okra**.

Aji
AJINOMOTO