

Jambalaya with White Beans

Ingredients:

4 small onions, chopped
2 bell peppers, chopped
4 sticks celery, chopped
1/4 cup minced garlic
1/2 cup chopped parsley or 1 tbsp flakes
1 lb cubed pork (marinated)
2 lbs boneless, skinless chicken thighs (marinated)
1 lb smoked sausage, sliced
Allegro Brisket & Fajita sauce (for marinade)
1/4 cup Cajun Power garlic sauce
1 can (10.5 oz) cream of chicken
1 can (10.5 oz) cream of celery
1 qt (32 oz) chicken stock
2 lbs long grain rice
1 tbsp Worcestershire sauce
2 tbsp hot sauce
Creole seasoning, to taste
Salt, to taste

Directions:

Marinate pork and chicken overnight in Allegro sauce and save all marinade liquid
Brown sausage in 8 qt black iron pot, then remove and set aside
Brown pork, then remove and set aside
Add marinated chicken (with marinade) to pot and cook through
Add onions, bell pepper, celery, and 2 tbsp garlic, then sauté until soft
Return all meats to the pot and stir together
Add Worcestershire, Cajun Power garlic sauce, hot sauce, cream soups, stock, parsley, Creole seasoning, and salt
Bring to a boil, taste, and adjust seasoning as needed
Stir in long grain rice
Cover and bake at 350°F for 45 minutes
Remove from oven, fluff rice, and let rest uncovered for 10-15 minutes
Serve with white beans and enjoy every bite