

Super Easy Jambalaya

A fast and flavorful version of a popular Creole dish.

1 pound boneless, skinless chicken breast, cut into bite-sized pieces

6.4 ounce package rice and vermicelli mix with Mexican seasonings

2 cups water

14-ounce can chunky tomatoes with garlic and jalepenos

1/2 pound fully cooked beef sausage, cut into 1/2-inch pieces

Cook chicken in a greased skillet over medium heat for 3 to 5 minutes until light brown. Remove chicken from skillet; set aside. Cook rice and vermicelli mix (without seasonings) in skillet over medium heat, stirring frequently until golden brown. Gradually stir in water, tomatoes and seasoning packet from rice mix. Heat to boiling. Stir in sausage and chicken; reduce heat to low. Cover and simmer 15 to 20 minutes, stirring occasionally until liquid is absorbed. Serves 6.