



Jambalaya

Servings: **6 servings**

Ingredients

- 2 Cups diced sausage (i use italian, half mild, half hot)
- 1/2 Cup chopped Green Pepper
- 1/2 Cup chopped Onion
- 1 Garlic clove, minced
- 1 Tablespoon Margarine
- 1 Can (10.75 ounce) condense tomato soup
- 1/3 Cup Water
- 1/4 black pepper
- 1 1/2 Cups Cooked Rice
- 1 lb Cooked Large Shrimp

Directions

In 2 quart casserole place sausage, green pepper, onion, garlic and butter. Microwave for about 6 minutes or until vegetables are tender. Stir in soup, water, shrimp and seasonings. Microwave on high for about 5 minutes. Stir in rice.

What I do:

Buy sausage that is not already cooked. Cook it in the microwave. In big pot on stove sautee vegetables until tender. I bought shrimp that was precooked with no tail. I also add stewed tomatoes, more shrimp and tabasco to taste.

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