

Jazzy Jambalaya

Traditional Bayou recipe in half the time.

INGREDIENTS

- 2 **tblsp** margarine, butter or spread with no trans fat
- 8 **oz** cooked ham or boneless, skinless chicken breasts, cut into 1-inch pieces
- 1 medium green bell pepper, chopped
- 1 **cup** chopped onion
- 1 **tsp** liquid hot pepper sauce
- 2 **cloves** garlic, minced
- 8 **oz** uncooked large shrimp, peeled, deveined
- 1 (6.8 **oz**) **package** RICE-A-RONI® Spanish Rice
- 1 (14.5 **oz**) **can** diced tomatoes, undrained

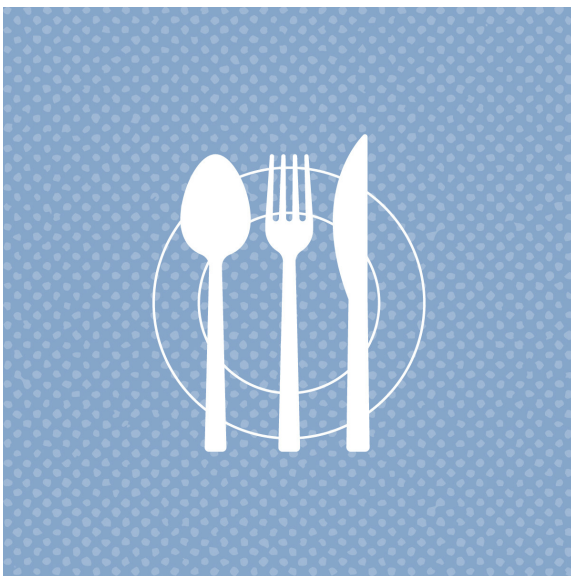
HOW TO MAKE

DIRECTIONS

In large skillet over medium heat, sauté rice-vermicelli mix with margarine until vermicelli is golden brown.

Slowly stir in 2 cups water, ham, onion, tomatoes, garlic, hot pepper sauce and Special Seasonings; bring to a boil over high heat. Reduce heat to low. Cover; simmer 10 minutes.

Stir in shrimp and bell pepper. Cover; simmer 8 to 10 minutes or until rice is tender and shrimp turn pink.



PREP
TIME
15min



COOK
TIME
30min



SERVES
5

PRODUCT

