



PREP
TIME
15_{min}



COOK
TIME
30_{min}



SERVES
5

PRODUCT



Jazzy Jambalaya

Traditional Bayou recipe in half the time.

INGREDIENTS

2 tbsp 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.