



VEGETABLE JAMBALAYA

RECIPE FROM *GOOD AND CHEAP* BY LEANNE BROWN | SERVES 6

- 2 tablespoons vegetable oil
- 1 medium onion, chopped
- 1 green bell pepper, chopped
- 3 stalks celery, chopped
- 3 cloves garlic, finely chopped
- ½ small green chili, finely chopped
- 2 large tomatoes, chopped
- 2 bay leaves
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon cayenne pepper
- ½ teaspoon dried thyme
- ½ teaspoon dried oregano
- 1 teaspoon salt
- 1 teaspoon freshly ground pepper
- 1 teaspoon Worcestershire sauce or soy sauce
- ¾ cup long grain rice
- 3 cups vegetable broth or chicken stock

ADDITIONS

- slices of fried sausage
- shrimp
- leftover meat, tofu, or beans

Start with the oil in a large high-sided saucepan over medium-high heat. Add the onion, pepper, and celery, then cook for about 5 minutes, until they become translucent but not brown.

Add the rest of the ingredients except for the rice and broth. Let everything cook for about 1 minute to let some of the tomato juices release.

Add the rice and slowly pour in the broth. Reduce the heat to medium and let the dish cook until the rice absorbs all the liquid. It should take about 20 to 25 minutes.

If you're using any of the additions, throw them in at about the 15-minute mark to let them warm up.

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