

Easy Slow-Cooker Jambalaya



Have dinner ready when you come home with this ultimate, slow-cooker Jambalaya. Featuring chicken, shrimp and smoked sausage, this classic Creole rice dish is perfect for the [slow-cooker](#) as all the flavors blend together over time in a marvelous way. As a simple one-pot meal, bring Jambalaya to your next potluck as a crowd-pleasing dish that doesn't skimp on flavor or presentation. Don't be afraid of making too much because leftover Jambalaya still tastes great warmed up the next day with a splash of your favorite hot sauce.

Prep: 20 mins

Cook: 5 hrs

Total: 5 hrs 20 mins

Yield: 8 Servings



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Ingredients

2 pounds boneless, skinless chicken thighs
1 pound smoked sausage, cut into 2-inch slices
1 large onion, chopped
1 large green bell pepper, seeded and chopped
3 stalks celery, chopped
1 (28 oz.) can diced tomatoes with juice
3 cloves garlic, chopped
2 cups chicken broth
1 tablespoon Cajun or Creole spice mix
1 teaspoon dried thyme
1 teaspoon dried oregano
1 pound extralarge shrimp, peeled and deveined
1 $\frac{3}{4}$ cups long-grain rice
Parsley, optional

Directions

Step 1

Combine chicken, sausage, onion, green pepper, celery, tomatoes, garlic, chicken broth, spice mix, thyme and oregano in a large (5-quart) slow cooker. Cook on low for 5 hours.

Step 2

Add shrimp and rice; raise heat to high and cook for 30 minutes more. Sprinkle with chopped parsley, if desired.

Nutrition Facts

Per Serving: 457 calories; fat 22g; saturated fat 7g; protein 43g; carbohydrates 19g; fiber 2g; cholesterol 216mg; sodium 621mg.