Easy Jambalaya with Beef



Recipe and Photo from biggreenegg.com.

Instructions:

Set EGG for direct cooking (no convEGGtor) at 500°F/260°C.

Cook first 6 ingredients in Dutch oven 5 minutes or until beef is browned and vegetables are tender; drain.

Stir in broth and next 4 ingredients; bring to a boil. Stir in rice.

Cover, reduce heat to about 350°F/177°C and simmer 25 minutes or until rice is tender.

Top with hot sauce and parsley sprigs, if desired.

Ingredients:

1 lb Laura's 92% Lean Ground Beef (or 96% Lean Ground Round)

1/2 lb turkey sausage (sliced)

1 small onion (chopped)

1 cup chopped celery

2 cloves garlic (minced)

1/2 cup chopped green pepper

2 cans (14 1/2 ounce) low-salt beef broth

1 can (14 1/2 ounce) Cajun-style stewed tomatoes (undrained and chopped)

1/2 cup chopped fresh parsley

5 1/2 teaspoons Creole seasoning

1/2 teaspoons ground red pepper

2 cups uncooked long-grain rice

Hot sauce and parsley sprigs (optional, to taste)





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