

Chicken Jambalaya

TOTAL TIME
45 min

SERVING / SIZE
250 mL (1 cup)

SERVINGS
12



A Cajun-style favourite with onion, peppers, celery and chicken. Spiced up with a Cajun spice blend.

MADE WITH



Classic Tomato
CASE CODE 00016

Ingredients

45 mL	Vegetable oil
500 mL	Onion, diced
500 mL	Green pepper, diced
500 mL	Red bell pepper, diced
375 mL	Celery, diced
1.13 kg	Chicken breast, boneless, skinless
2.5 mL	Garlic, minced
30 mL	Paprika, ground
6.25 mL	Black pepper, ground
1.25 mL	Bay leaf, crumbled
37.5 mL	Garlic powder
1.5 L	Long grain white rice, uncooked
1 can (1.36 L)	Classic Tomato*
1 L	Water
As needed	Fresh parsley, chopped

Directions

- 1 Heat oil in a large pot over medium-high heat. Sauté onions, peppers and celery for 5 minutes.
- 2 Add diced chicken, garlic and spices. Stir well, cook 10 minutes.
- 3 Add rice and mix well. Add *Campbell's*® Condensed Tomato Soup. Slowly stir in water.
- 4 Bring to a boil, then reduce to a simmer. Cover and stir occasionally until rice is cooked, about 15 minutes.

CCP: Heat to a minimum internal temperature of 165°F / 74°C for 1 minute.

CCP: Hold for hot service at 140°F / 60°C or higher until needed.

To Serve

Using a 12 oz. ladle, portion 1 ½ cups of Jambalaya into a serving bowl. Garnish with fresh parsley. Serve immediately.