

Chicken Jambalaya

2 tbsp butter
1 green pepper, chopped
1 red pepper, chopped
1 medium onion, chopped
1 tsp garlic powder
1/4 tsp black pepper
1 tsp basil
1 tbsp dried parsley
2 tsp Mrs. Dash Table blend
1 stalk celery, chopped
1 cup uncooked white or brown rice
2 1/2 cups water
3 chicken boullion cubes
3 boneless, chicken breasts raw and cubed, or cooked and shredded
****optional**** add 2 links of Italian sausage, remove casing before browning and cut up while cooking--the sausage adds a nice boost to the overall flavor.
If using sausage, COOK first, then omit butter and don't drain grease drippings.

If working with raw chicken, combine all ingredients together in the large skillet or pan with the browned sausage, and cook over medium heat , stirring occasionally, for 30 minutes or until rice is fluffy and done. But if you feel more comfortable, cook the chicken with the sausage first ,[while they're cooking is a good time to chop all veggies,] Save the cooking water and add it to jambalaya. Start cooking all other ingredients while chicken is cooling enough to handle, then shred or cut into bite sized pieces and throw into simmering mixture.