



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Creole Jambalaya –

- ¾ cup chopped onion**
- ½ cup chopped celery**
- ¼ cup chopped green pepper**
- 2 tbl. butter**
- 2 garlic cloves, minced**
- 2 cups cubed fully cooked ham**
- 1 can (28 oz.) diced tomatoes, undrained**
- 1 can (10 ½ oz.) condensed beef broth, undiluted**
- 1 cup uncooked long grain white rice**
- 1 cup water**
- 1 tsp. sugar**
- 1 tsp. dried thyme**
- ½ tsp. chili powder**
- ¼ tsp. pepper**
- 1 – ½ lbs. fresh or frozen uncooked shrimp, peeled and deveined**
- 1 tbl. minced fresh parsley**

In a Dutch oven, sauté the onion, celery and green pepper in butter until tender. Add garlic; cook 1 minute longer. Add the next nine ingredients; bring to a boil. Reduce heat; cover and simmer until rice is tender, about 25 minutes.

Add shrimp and parsley; simmer, uncovered, for 7 – 10 minutes or until shrimp turn pink.

Credit: tasteofhome.com