

Jambalaya



Directions

1. Drain canned tomatoes, RESERVING liquid for later.
2. In bowl, mix together vegetable base, smoked paprika, onion powder, chili powder, salt, thyme, oregano, and black pepper. Set aside.
3. In 12 x 20 x 4-inch pan, mix together ProView Chopped Pollo Asado Seasoned Chicken, turkey kielbasa coins, rice, hot water, tomato sauce, diced tomatoes, reserved diced tomato juice, diced Spanish onion, diced green pepper, chopped garlic, and celery. Stir gently.
4. Add spice mixture to pan, mix thoroughly and cover with lid.
5. Cook in steamer for 50 - 60 minutes or until Jambalaya reaches an internal temperature of a minimum of 165°F. Rice should be fully cooked with no remaining water at bottom of pan. DO NOT open the steamer during this cook time.
6. Remove from steamer and fluff gently with rubber spatula.
7. Cover with plastic wrap and place in the warmer until service.
8. Just prior to service, sprinkle 1 cup of chopped green onion to the top of finished pan of Jambalaya.

* All products should be heated to 165°F degrees internal temperature. Ensure that all hot food is held at a temperature above 140°F.

Ingredients

Serves 30 (#8 scoop portions)

- 4 lb ProView Chicken Diced Pollo Asado
- 4 cups Kielbasa Turkey, sliced in coin shape
- 3.5 lb Brown Whole Grain Rice
- 2.5 cup Water
- 5 cup Canned Tomato Sauce
- 1 qt Canned Diced Tomatoes
- 2 cups Onion Spanish Whole, Diced
- 2 cups Pepper Green Bell, Diced
- 3 tbsp Garlic Whole Fresh, Peeled & Chopped
- 1 lb Celery Stalks, Diced
- 2 ea Onion Green Bunch, chopped
- 1 tbsp Base Vegetable
- 3 tbsp Paprika Smoked
- 3 tbsp Onion Powder
- 3 tsp Chili Powder
- 1 tsp Salt Iodized
- 2 tbsp Thyme Leaves
- 2 tsp Oregano Leaves
- 2 tsp Pepper Black Ground

CN Crediting

2
m/ma

2
oz eq
gr

Nutrition Facts per serving*

Calories: 320

Sodium: 700mg

**This is an approximation of the final nutritional data and will vary based on the actual products you choose to use in the recipe.*

Recipe shared by The School District of Palm Beach County