Chicken and Sausage Jambalaya

2 lbs of chicken pieces (white or dark meat)

¼ cup olive oil

1 cups finely chopped onion

¼ cup chopped bell pepper (or jalapeno if you like it hot)

½ cup chopped parsley

½ cup chopped green chives

1 lb smoked sausage sliced 1/4” thick

1 ½ cups long grain rice

4 cups of chicken stock (or homemade chicken bone broth)

1 tablespoon chopped garlic

Salt and ground cayenne pepper to taste

In a heavy, high-walled chicken fryer over medium heat, brown the chicken in the oil, stirring the meat around so it won’t stick. After the chicken has browned, remove it from the pan. Then add the onions, bell pepper, parsley, and green onions, and sauté until the onions are transparent. Stir in the sausage, rice, stock, garlic, chicken, salt, and pepper. Bring the dish to a boil, then reduce heat to low, cover and steam for about 45 minutes.