



TO SERVE CADETS - RECIPES

Chicken & Sausage Jambalaya

Yield: Makes approximately 100 servings

Ingredients:

- 5 onions
- 10 bell peppers
- 10 zucchini squash
- 2 heads celery
- 10 lbs kielbasa sausage, sliced
- 20 lbs cooked chicken
- 3 #10 cans diced tomatoes
- 16 cups rice
- 6 quarts chicken stock
- 1 Tbsp pepper flakes
- 10 bay leaves
- ¼ cup dried oregano
- 4 Tbsp dehydrated garlic powder
- Salt to taste
- ½ cup oil

Chop vegetables and chicken into bite size chunks.

Heat ½ cup oil in a large pan and saute the onions, bell peppers and celery until soft and the onion is translucent. Add the sausage slices and rice and saute until the rice turns golden. Add the canned tomatoes, stock and the spices. Add the chicken and the zucchini and stir the mixture. Turn the heat to low and put on a lid. Cook for 15 – 20 minutes until the stock has been absorbed and the rice is tender.

Makes about 100 servings.

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