

Veggie Packed Jambalaya



Recipe developed by Chef Spencer Musselman

Ingredients

- 1 tablespoon Vegetable oil
- 1 large onion, chopped
- 1 bell pepper, chopped
- 4 ribs celery, diced
- 1 bunch of greens chopped (kale, mustard, chard, or collard)
- 2 teaspoon garlic powder (you can use fresh if you got it)
- 1 tablespoon Hot Sauce (optional)
- 2 tablespoon tomato paste or ketchup
- 1 28-oz. can tomatoes whatever you got works here
- 3 cups water or chicken stock
- 2 teaspoons black pepper
- 1 teaspoon oregano or Italian seasoning (optional)
- ½ teaspoon thyme (optional)
- ½ teaspoon rosemary (optional)
- 2 cups long-grain white rice, uncooked

Directions

1. Preheat oven to 350F
2. In a oven safe pot or dutch oven over medium heat place oil, season veggies with salt and saute onion, pepper and celery for about 8 minutes until golden brown
3. Add greens and saute 3 minutes with hot sauce
4. Add tomato paste or ketchup cooking for one more minute
5. Now place garlic, tomatoes, herbs and seasoning, water and rice in the pot.
6. Bring to boil and place lid on or cover foil.
7. Bake in the oven until liquid is fully absorbed and rice is tender, about 40 minutes..
8. All the water should be cooked into the rice at this point stir and let set for 15 minutes. If not continue to cook for a few more minutes
9. Serve with sausage,grilled chicken, or diced ham