

# Mountain Jambalaya

**Makes:** 33 servings

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Ingredients	Weight	Measure
Turkey sausage, sliced into 1/4-inch pieces, cut on the diagonal	1 1/2 lb	
Oil		1/4 cup
Turkey, cooked	3 lb	
Onions, chopped		6 cups
Celery, chopped		4 cups
Bell pepper, seeded and chopped		4 cups
Garlic powder		1 Tbsp
Turkey broth, divided	3 cans, 49-1/2 oz each	
Paprika		1/4 cup
Thyme		1 Tbsp
Cayenne pepper		1 Tbsp
Salt		2 tsp
Crushed red pepper		2 tsp
Long grain rice, uncooked		8 cups
Green Onions, sliced		2 cups

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>319</b>	
Total Fat	7 g	
Protein	19 g	
Carbohydrates	43 g	
Dietary Fiber	NA	
Saturated Fat	NA	
Sodium	499 mg	

## Directions

1. In a large stock pot, over medium-high heat, saute turkey sausage in oil until sausage is heated through; drain.
2. Cut cooked turkey into 1/2-inch cubes. Add turkey, onion, celery, peppers, garlic powder and 2 cups of broth to sausage. Cook until vegetables are crisp-tender.
3. In another stock pot, over high heat, combine remaining broth, paprika, thyme, cayenne pepper, salt, and crushed red pepper; bring to boil. Add rice, cover, reduce heat and simmer 30 minutes. Stir occasionally. When rice is done, stir in turkey/vegetable mixture.
4. Garnish with green onion and tomatoes.