

## GUASTELLO'S VILLAGE MARKET

# Creole Jambalaya

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### Ingredients:

¾ cup chopped onion  
½ cup chopped celery  
¼ cup chopped green pepper  
2 tbl. butter  
2 garlic cloves, minced  
2 cups cubed fully cooked ham  
1 can (28 oz.) diced tomatoes, undrained  
1 can (10 ½ oz.) condensed beef broth, undiluted  
1 cup uncooked long grain white rice  
1 cup water  
1 tsp. sugar  
1 tsp. dried thyme  
½ tsp. chili powder  
¼ tsp. pepper  
1 – ½ lbs. fresh or frozen uncooked shrimp, peeled and deveined  
1 tbl. minced fresh parsley

In a Dutch oven, sauté the onion, celery and green pepper in butter until tender. Add garlic; cook 1 minute longer. Add the next nine ingredients; bring to a boil. Reduce heat; cover and simmer until rice is tender, about 25 minutes.

Add shrimp and parsley; simmer, uncovered, for 7 – 10 minutes or until shrimp turn pink.

*Credit: tasteofhome.com*