

Vegetable Jambalaya

This is a family favorite recipe!

Ingredients:

- 2 tbsp. vegetable oil
- 1 medium onion, chopped
- 1 green bell pepper, chopped
- 3 stalks celery, chopped
- 3 cloves garlic, finely chopped
- 2 - 14.5 oz. cans chopped tomatoes
- 2 bay leaves
- 1 tsp paprika
- 1 tsp garlic powder
- 1/4 tsp cayenne pepper
- 1/2 tsp dried thyme
- 1/2 tsp dried oregano
- 1 tsp salt
- 1 tsp freshly ground pepper
- 1 tsp Worcestershire sauce or soy sauce
- 3/4 cup long grain rice
- 3 cups vegetable broth or chicken stock

Optional additions:

slices of fried sausage shrimp
leftover meat, tofu, or beans

Instructions:

- Start with the oil in a large high-sided saucepan over medium-high heat. Add the onion, pepper, and celery, then cook for about 5 minutes, until they become translucent but not brown.
- Add the rest of the ingredients except for the rice and broth.
- Let everything cook for about 1 minute to let some of the tomato juices release.
- Add the rice and slowly pour in the broth. Reduce the heat to medium and let the dish cook until the rice absorbs all the liquid.
- It should take about 20 to 25 minutes.
- If you're using any of the additions, throw them in at about the 15-minute mark to let them warm up.