



PREP  
TIME

15 min

COOK  
TIME

30 min

TOTAL  
TIME

45 min

SERVINGS

5

Made with

# Jazzy Jambalaya

## Ingredients

- 2 tbsp margarine, butter or spread with no trans fat
- 8 oz cooked ham or boneless, skinless chicken breasts, cut into 1-inch pieces
- 1 medium green bell pepper, chopped
- 1 cup chopped onion
- 1 tsp liquid hot pepper sauce
- 2 cloves garlic, minced
- 8 oz uncooked large shrimp, peeled, deveined
- 1 (6.8 oz) package RICE-A-RONI® Spanish Rice
- 1 (14.5 oz) can diced tomatoes, undrained

## How to make it

1. In large skillet over medium heat, sauté rice-vermicelli mix with margarine until vermicelli is golden brown.
2. Slowly stir in 2 cups water, ham, onion, tomatoes, garlic, hot pepper sauce and Special Seasonings; bring to a boil over high heat. Reduce heat to low. Cover; simmer 10 minutes.
3. Stir in shrimp and bell pepper. Cover; simmer 8 to 10 minutes or until rice is tender and shrimp turn pink.



RICE-A-RONI® Spanish Rice