

Ingredients

2lbs Sausage cut 1/4 in. thick
1lbs Boneless chicken
1 1/2 large onions
1 bell pepper
4 Cloves garlic
5 cup Water
3 tbsp Salt
1/2 tsp Cayenne pepper
3 Bay leaves
6 oz Tomato paste
1lb peeled shrimp
3 cup raw rice

Procedure

1. Saute sausage, chicken, onions, bell pepper and garlic until sausage and chicken are browned.
2. Add the water, salt, cayenne, bay leaf and tomato paste.
3. Bring to a boil with the lid on.
4. When water boils add the shrimp and the raw rice.
5. Stir and lower fire.
6. Let rice simmer, stirring every five minutes until rice is cooked.
7. Yield: 6-8 servings ♦

