

## Jambalaya Cups Recipe

### Ingredients:

- 1 cup long-grain rice
- 2 cups chicken broth
- 1 tablespoon olive oil
- 1/2 pound smoked sausage, sliced into thin rounds
- 1/2 pound chicken breast, diced
- 1/2 pound shrimp, peeled and deveined
- 1 onion, finely chopped
- 1 bell pepper, finely chopped
- 2 celery stalks, finely chopped
- 3 cloves garlic, minced
- 1 (14.5 oz) can diced tomatoes with juice
- 1 teaspoon paprika
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried oregano
- 1/4 teaspoon cayenne pepper (adjust to taste)
- Salt and black pepper to taste
- 2 green onions, sliced (for garnish)
- Fresh parsley, chopped (for garnish)

### Instructions:

1. **Cook the Rice:** In a medium pot, bring the chicken broth to a boil. Add the rice, reduce the heat to low, cover, and simmer until the rice is tender and the liquid is absorbed, about 15-20 minutes.
2. **Cook the Sausage and Chicken:** In a large skillet, heat the olive oil over medium-high heat. Add the smoked sausage and cook until browned, about 5 minutes. Remove the sausage and set aside. In the same skillet, add the diced chicken breast and cook until browned and cooked through. Remove the chicken and set aside.
3. **Cook the Shrimp:** Add the shrimp to the skillet and cook until pink and opaque, about 2-3 minutes. Remove the shrimp and set aside.
4. **Sauté the Vegetables:** In the same skillet, add the chopped onion, bell pepper, and celery. Sauté until the vegetables are softened, about 5 minutes. Add the minced garlic and cook for an additional minute.
5. **Combine Ingredients:** Return the sausage and chicken to the skillet with the sautéed vegetables. Stir in the cooked rice, diced tomatoes with juice, paprika, thyme, oregano, and cayenne pepper. Season with salt and black pepper to taste.
6. **Simmer:** Reduce the heat to low, cover, and simmer for about 10 minutes to allow the flavors to meld together.
7. **Serve:** Spoon the jambalaya mixture into individual cups. Top each cup with cooked shrimp, sliced green onions, and chopped parsley.