



Slow-Cooker Jambalaya made with Rustlin' Rob's Cajun Seasoning

Ingredients

2 pounds boneless, skinless chicken thighs
1 pound smoked sausage, cut into 2-inch slices
1 large onion, chopped
1 large green bell pepper, seeded and chopped
3 stalks celery, chopped
1 (28 oz.) can diced tomatoes with juice
3 cloves garlic, chopped
2 cups chicken broth
1 tablespoon [Rustlin' Rob's Cajun Seasoning](#)
1 teaspoon dried thyme
1 teaspoon dried oregano
1 pound extra-large shrimp, peeled and deveined
1 3/4 cups long-grain rice
Parsley, optional

Instructions

Combine chicken, sausage, onion, green pepper, celery, tomatoes, garlic, chicken broth, spice mix, thyme and oregano in a large (5-quart) slow cooker. Cook on low for 5 hours.

Add shrimp and rice; **raise heat to high and cook for 30 minutes more.**

Sprinkle with chopped parsley, if desired.