



Jambalaya Casserole

1/2 large yellow onion
2 garlic cloves
1/2 large green pepper
1/2 rib of celery
1 tomato
1/4 cup butter
1/2 pound fully cooked smoked sausage
1 1/2 cups chicken broth
1 cup uncooked long grain rice
1 green onion
1 tablespoon parsley
1-1/2 teaspoons Worcestershire sauce
1-1/2 teaspoons hot pepper sauce
1-1/2 teaspoons browning sauce
1/2 teaspoon salt
1/2 teaspoon pepper

1. Remove the outer skin from the onion and garlic. **Scrub onion, green pepper, celery, garlic, and tomato with a vegetable brush while holding under cold running water. Hold the green onion under cold running water while rubbing with tip of fingers.** Chop onion, green pepper, celery, tomatoes and green onions on your produce cutting board. Mince garlic in a food processor.
2. Heat butter over medium heat in a large skillet. Add the onions, green peppers, celery and garlic to the skillet and sauté until crisp-tender. Transfer to a very large bowl and stir in the remaining ingredients.
3. Place mixture into a greased casserole dish and tightly cover with aluminum foil.



4. Preheat the oven to 375°F. Place the casserole dish on the center rack of the preheated oven and bake for 40 minutes. Stir the casserole twice during the 40 minute cooking process. **After 40 minutes, insert the cooking thermometer into the center of the casserole. Continue baking until the internal temperature reaches 145°F and the rice is tender.**

Additional Food Safety Notes Related To This Recipe

- When shopping in the grocery store, smoked sausage and fresh produce should be the last items to go into your cart. Go straight home after leaving the grocery store. If you need more time, pack a cooler with ice packs in your car to keep your cold food cold.
- If purchased before the expiration date, an unopened package of fully cooked smoked sausage has a recommended storage time of 2 weeks in the refrigerator. After 2 weeks the fully cooked smoked sausage should be thrown in the garbage. An opened package only has a recommended storage time of 1 week in the refrigerator. Be sure you seal the package tightly after opening.
- Older adults, people with weakened immune systems, and people with chronic illnesses should not eat fully cooked smoked sausage cold. It should be reheated until steaming hot.
- When storing leftovers, divide into small portions and place into a clean, airtight storage container. Do not forget to label the container with the name and date.

Recipe Source

<http://allrecipes.com/recipe/jambalaya-casserole/detail.aspx>