

Jambalaya

Yield: 6 Servings **Author:** Lauren

PREP TIME: 10 MIN COOK TIME: 4 HOUR TOTAL TIME: 4 H & 10 M

Turkey Sausage, Chicken, and Shrimp all cooked together with Cajun spices and tomatoes in the slow cooker

INGREDIENTS

- 12 oz Loop Turkey Sausage, sliced
- 1 lb Raw Chicken Breast, cut into cubes
- 1 lb Raw Shrimp, tail off
- 28oz Can Diced Tomatoes
- 1 Red Bell Pepper, chopped
- 1 Yellow Onion, chopped
- 15oz Can Chicken Broth
- 8oz can Tomato Sauce
- 1 tsp Thyme
- 1 Tbsp Oregano
- 1 Tbsp Cajun Seasoning
- 1/2 tsp Cayenne Pepper
- 1 tsp Salt

INSTRUCTIONS

1. Place everything but the shrimp in the slow cooker and cook on high for 4-6 hours
2. Add in the raw shrimp and cook for 20 more minutes
3. Serve hot and Enjoy!

<https://www.cookgoodlookgood.com/post/jambalaya>