



Saving the Planet One Tongue at a Time
Gourmet Sauces & Spice Blends
www.GoldenToad.com

Golden Toad's Jambalaya Stuffed Bell Peppers

Serves 6-8...

- **2 TBS Golden Toad Cajun / Creole seasoning**
- **1 TBS Golden Toad Chipotle Pepper Sauce**
- **½ lb Colorado Sausage Company Andouille Sausage**
- **½ lb ground Chicken**
- **6-8 Green Bell Peppers**
- **8 oz pepper jack cheese**
- **2 tablespoons olive oil**
- **¼ cup chopped yellow onion (approx ¼ of a med-lg onion)**
- **¼ cup chopped celery (approx 1-2 stalks)**
- **2 TBS chopped garlic**
- **1 can (14.5 oz) diced tomatoes in onion and garlic**
- **½ tsp Worcestershire sauce**
- **¾ cup white rice**
- **3 cups chicken stock**

Preheat oven to 350 degrees...

Cut tops off of Bell Peppers, de-seed and de-vein – set aside...

Grate cheese, set aside...

Chop up Andouille Sausage and combine in a bowl with chicken and 1 TBS Golden Toad Cajun / Creole Seasoning. Set aside...

In a large saucepan heat oil over high heat with onion and celery, 3 minutes. Add garlic, canned tomatoes, Worcestershire, 1 TBS Golden Toad Cajun / Creole Seasoning and Golden Toad Chipotle Pepper Sauce. Stir in rice and slowly add broth. Bring to boil. Reduce heat to medium and simmer until rice absorbs liquid and becomes tender, stirring occasionally, about 15 minutes. When rice is just tender add chicken and Colorado Sausage Company Andouille Sausage mixture. Cook until meat is done, about 10 minutes more, stirring frequently to ensure that ground chicken distributes well.

Stuff peppers with jambalaya mixture and cheese. Alternate layers (a couple TBS of jambalaya mixture then grated cheese until peppers are full). Cover top layer with grated cheese. Place peppers standing up in a glass baking dish and bake for 35 minutes. Cheese should be bubbling and browning nicely.

Let stand for 5-10 minutes. Serve on plates either standing up whole or cut in half and enjoy!



www.coloradosausage.com