



CHICKEN AND RICE JAMBALAYA

- 1/2 Cup Chopped Onion
- 1 Cup Diced Celery
- 1/2 Cup Butter
- 4 Cups Chicken Broth
- 1 Cup Uncooked Rice
- 1 1/2 Teaspoons Salt
- 1/8 Teaspoon pepper
- 1 Stewing Chicken, Cooked and Diced
- 1 1/2 Cups Diced Carrots
- 1 Cup Chopped Parsley

DIRECTIONS

1. Cook onion and celery in butter until golden brown.
2. Add chicken broth, rice and seasonings.
3. Cover and cook over low heat for 20 minutes.
4. Add chicken and carrots.
5. Cook 15 minutes.
6. Sprinkle with chopped parsley.