| | Jambalaya | To go back to INDEX - Click INDEX tab | | | | | | | 1 |
|----------------------------------------------------------------------|----------------------------------------------------------------------|---------------------------------------|-------------|----|-------|-----|-----|------|----|
| | Cooking time: | | | | | | | | 2 |
| | Cooking time (minutes) | • | | | | | | cups | 3 |
| | 10 Microwave | Yield: | cups | 16 | 12 | 8 | 4 | 4.2 | 4 |
| | 20 or Wok | | • | | | | | | 5 |
| | | | | | | | | | 6 |
| | Shrimp, frozen | cooked | cups | 4 | 3 | 2 | 1 | 0.9 | 7 |
| | Broth, Vegatables | | cups | 2 | 1 1/2 | 1 | 1/2 | 0.5 | 8 |
| | Chilli, green | can | cups | 1 | 3/4 | 1/2 | 1/4 | 0.2 | 9 |
| | Tomato, Stewed | can | cups | 4 | 3 | 2 | 1 | 1.0 | 10 |
| | Ham, diced | can | cups | 2 | 1 1/2 | 1 | 1/2 | 0.4 | 11 |
| | Vegatables, frozen | diced | cups | 2 | 1 1/2 | 1 | 1/2 | 0.4 | 12 |
| | Pepper, bell, chopped | Green | cups | 1 | 3/4 | 1/2 | 1/4 | 0.2 | 13 |
| | Pepper, bell, chopped | Red | cups | 1 | 3/4 | 1/2 | 1/4 | 0.2 | 14 |
| | Onion, chopped | | cups | 1 | 3/4 | 1/2 | 1/4 | 0.2 | 15 |
| | Celery, diagonally cut | | cups | 1 | 3/4 | 1/2 | 1/4 | 0.2 | 16 |
| | Old Bay | spice | teasp | 4 | 3 | 2 | 1 | | 17 |
| | Garlic | spice | TBSP | 4 | 3 | 2 | 1 | | 18 |
| | Parsley flakes | spice | TBSP | 2 | 1 1/2 | 1 | 1/2 | | 19 |
| | Pepper, Cayenne | spice | teasp | 1 | 3/4 | 1/2 | 1/4 | | 20 |
| | Add to bowl, Mix & Cover with plastic food wrap | | | | | | | | |
| 10 | | | | | | | | | 22 |
| | | | | | | | | | |
| | Serve &/or Add to container(s) & Frig for days or Freezer for months | | | | | | | | |
| | | | | | | | | | 25 |
| | OR | | | | | | | | 26 |
| | Add ingredents to wok | | | | | | | | |
| 20 | Cook until heated - about 20 minutes | | | | | | | | 28 |
| | | | | | | | | | 29 |
| Serve &/or Add to container(s) & Frig for days or Freezer for months | | | | | | | | | 30 |
| | | | | | | | | | 31 |
| | | | | | | | | | 32 |