

Slow Cooker Jambalaya

1 large onion, chopped (1 cup)
1 medium green bell pepper, chopped (1 cup)
2 medium celery stalks, chopped (1 cup)
3 garlic cloves, finely chopped
1 can (28 oz) diced tomatoes, undrained
2 cups chopped fully cooked smoked sausage
1 tablespoon parsley flakes
1/2 teaspoon dried thyme leaves
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon red pepper sauce
3/4 pound uncooked peeled deveined medium shrimp, thawed if frozen
4 cups hot cooked rice

1. In 3 1/2- to 6-quart slow cooker, mix all ingredients except shrimp and rice.
2. Cover; cook on Low heat setting 7 to 8 hours (or High heat setting 3 to 4 hours).
3. Stir in shrimp. If needed, reduce heat setting to Low; cover and cook on Low heat setting about 1 hour longer or until shrimp are pink and firm. Serve jambalaya with rice.

Note: This recipe was tested in slow cookers with heating elements in the side and bottom of the cooker, not in cookers that stand only on a heated base. For slow cookers with just a heated base, follow the manufacturer's directions for layering ingredients and choosing a temperature.

Makes 8 servings