

# Crayfish Jambalaya

Serves 3

## Ingredients:

2 c. (1/2 lb.) Shelled cooked crayfish tails  
2 tbsp. Butter or margarine  
1 c. Chopped green peppers  
1 c. each Sliced green onions and Celery, including tops  
1 Clove garlic, minced  
1 c. Rice, uncooked  
1 1/2c. Chicken broth (water may be substituted)  
2 c. Canned tomatoes  
1 tsp. each Salt and Poultry seasoning  
Ground pepper to taste

## Preparation:

Melt butter or margarine in a skillet; add green pepper, celery and onions. Cook until tender, but not brown. Add remaining ingredients and bring to a boil. Stir, reduce heat. cover and simmer 20 minutes or until tender. Mixture should be slightly moist. Season as needed. Fluff with fork and serve.

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