

Jambalaya Recipe

Ingredients

4 cups of uncooked rice (preferably the Zatarain's brand, but any kind should work)
2 cans French Onion soup
2 cans Cream of Celery
2 cans Rotel
1 Bell Pepper
1 Onion
3 sticks of Butter
Whatever meat you want to use (we prefer Sausage, Chicken, and Shrimp)

Instructions

1. Preheat oven to 350°
2. Sauté your onion and bell pepper with whatever meat you want to use
3. Put everything besides butter in pan and mix together well
4. Put sticks of butter on top of mixture
5. Cover pan with tin foil
6. Bake for 70-75 minutes and stir halfway through baking time