



## Chicken Creole

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Servings per recipe: 8 servings

### Ingredients:

- 4 to 6 chicken breasts, cut into inch size pieces
- ½ pound turkey sausage
- ¼ cup oil
- 1 medium onion, chopped
- 1 green pepper, chopped
- 1 cup celery, chopped
- 1 (14.5 ounce) can petite diced tomatoes, undrained
- 1 cup chicken broth
- 1 (6 ounce) can tomato paste
- ¼ teaspoon pepper
- ½ teaspoon salt
- ½ teaspoon each dried basil, oregano, thyme, marjoram, and minced garlic
- 2 cups rice, cooked according to package directions

### Method:

1. Sauté chicken pieces in oil, until no longer pink. Remove and keep warm.
2. In the same skillet, sauté onions, green pepper, and celery with the remaining oil until tender.
3. Stir in tomatoes, broth, tomato paste and seasonings.
4. Bring to a boil, reduce heat; cover and simmer for 5 minutes.
5. Return chicken to pan; heat through.
6. Serve over hot rice.