

# Crawfish Jambalaya in a Rice Cooker

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## Ingredients:

1 ½ cups uncooked long grain rice  
1 green bell pepper, diced  
1 small onion, diced  
1 bunch green onions, sliced  
1 pound peeled crawfish tails  
1 (14.5 oz.) can chicken broth  
1 (10 oz.) can diced tomatoes with green chile peppers  
4 Tablespoons butter  
1 Tablespoon dried parsley  
¼ teaspoon salt  
¼ teaspoon black pepper  
1 teaspoon garlic powder  
1 teaspoon Cajun seasoning, or to taste

## Directions:

In a large bowl, combine rice, green pepper, onion, green onions, crawfish tails, chicken broth, diced tomatoes, butter, parsley, and seasonings. Pour into rice cooker, and cook for one cycle, or until liquid is absorbed, about 30 minutes. Taste, and adjust seasonings.