



DINNER TONIGHT: BUDGET FRIENDLY

Vegetable Jambalaya



FUN

One person thinks of two words that rhyme (like “Funny Bunny”) then gives clues (“hilarious furry mammal”) while others try to guess.



CONVERSATION

What is your favorite type of weather?





Vegetable Jambalaya

Recipe courtesy of Good and Cheap by Leanne Brown



Ingredients *Serves 4*

- 2 Tablespoons vegetable oil or butter
- 1 medium-size onion, chopped
- 1 green bell pepper, stemmed, seeded and chopped
- 3 stalks of celery, chopped
- 3 cloves garlic, finely chopped
- ½ small green chile, finely chopped
- 2 large tomatoes, chopped
- 2 bay leaves
- 1 tsp paprika
- 1 tsp garlic powder
- 1 tsp cayenne pepper
- ½ tsp dried thyme
- ½ tsp dried oregano
- 1 tsp Worcestershire sauce or soy sauce
- ¾ cup long grain rice
- 3 cups vegetable or chicken broth
- Salt and pepper, to taste

Instructions

- Place a large, heavy-bottomed pot over medium-high heat and add the oil. After it gets hot, add the onion, bell pepper and celery and cook for about 5 minutes, until they become translucent but not brown.
- Add the garlic, chile, tomatoes, bay leaves, paprika, garlic powder, cayenne, thyme, oregano, salt, pepper and Worcestershire sauce. Let everything cook until some of the tomato juice releases, about 1 minute.
- Add the rice and slowly pour in the broth. Lower the heat to medium and let the dish cook until the rice absorbs all the liquid, 20 to 25 minutes.
- Taste and adjust the salt, pepper and any other spices.