

Cajun Cabbage Jambalaya

Ingredients

1 pound spicy pork sausage
1 onion (chopped)
4 cloves garlic (minced)
1 green bell pepper (chopped)
1 cup celery (sliced)
1 head green cabbage (chopped)
1 (14-ounce) can diced tomatoes (undrained)
1 cup chicken broth
1/2 cup water
1 cup uncooked brown basmati rice
1 tablespoon chili powder
1/2 teaspoon salt
1 teaspoon paprika
1/2 teaspoon cumin
1/8 teaspoon cayenne pepper
1/8 teaspoon black pepper.

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In large pot, cook the pork sausage with onion and garlic until browned.

Stir in green bell pepper and celery; cook and stir for 3 minutes longer.

Add all remaining ingredients and bring to a boil.

Cover, reduce heat to low, then cook, stirring occasionally, until rice is tender, about 40 to 50 minutes.