



Holmes Smokehouse

Jambalaya Foil Packet Dinner

INGREDIENTS

1 Pound Holmes Smokehouse Andouille Sausage (or any of the award-winning flavors) -Sliced. ½ Pound of shelled Shrimp. Optional.
½ Yellow Onion Diced into 1-inch squares.
1 Red Pepper Diced into 1-inch squares.
1 Green Pepper Diced into 1-inch squares.
2 Stalks of Celery Diced into 1-inch squares.
1 Cup of Mushrooms cut in half.
3 TSP of Cajun Seasoning. You can use less as the flavor of Holmes Smokehouse Sausage is packed with lots of flavor.
1 Cup of INSTANT RICE (important to use instant rice)
1 Cup of Chicken Broth

1. Pre heat grill to 350-400 degrees.
2. Combine all ingredients in a large bowl and mix well.
3. Place five square pieces of foil on the counter and spray the centers with cooking spray. Divide the mixture among them. Fold up two sides of the foil and then fold over. Then curl both ends in to make a sealed packet.
4. Place directly on the grill.
5. Cook on the grill for 20-25 minutes.
6. Remove and serve. You can leave the Jambalaya in the packet or empty on plate. Kids will love eating this out of the packet. Enjoy.