

PASTALAYA

Source: <https://thecaglediaries.com/recipes/pastalaya/>

Ingredients

3 Thick Cut Bacon Slices, chopped
1 Yellow Onion, chopped
1 Green Bell Pepper, chopped
2 Celery Stalks, chopped
3 Garlic Cloves, chopped
1 Cup Pork (steak or roast) cut into 1" cubes
1lb Smoked Sausage, sliced
2 Skinless, boneless Chicken Thighs, cut into 1" cubes
1 Chicken Breast, cut into 1" cubes
(Andre: Pack of 6 boneless skinless chicken thighs and 1 lb. smoked sausage)
1 (10oz) Can of Rotel
3 Sprigs Fresh Thyme
(Andre: Substitute Basil for Thyme)
1 Teaspoon Creole Seasoning (Andre: Tony Chachere's Creole Seasoning)
(Andre: 1 can of beer)
1 Cup Water
1-½ Cups Chicken Broth
1 Tablespoon Kitchen Bouquet
1 (10oz) Can Cream of Chicken Soup
1 (10oz) Can Cream of Mushroom Soup
1lb Pasta, Farfalle or Penne
3 Green Onions, chopped

Instructions

- Heat a Dutch Oven (or cast-iron pot) on medium/high, then add the bacon and the onion, bell pepper and celery. Cook until totally soft and the bacon is cooked. (Andre: use beer to deglaze occasionally)
- (Andre: In another pan, start browning the meat)
- Add garlic and cook a further 3 minutes.
- Add the pork and smoked sausage and cook about 20-25 minutes until the sausage begins to caramelize somewhat. (Andre: If you browned the meat, only need to cook 10 minutes)
- Add chicken pieces, canned Rotel, Creole Seasoning and Thyme and cook for 15-20 minutes more.
- Preheat oven to 300°F.
- To the pot add the water, chicken broth, soups and kitchen bouquet (Andre: rest of the beer if any left from above) and cook for a further 20 minutes.
- Add the pasta, stir well and bring to the boil.
- At that point turn off the heat and press the noodles down into the liquid so all noodles are mostly in the fluid. It will just about cover most.
- Cover and place in the oven for 1 hour. After 1 hour remove from the oven and don't open the pot for 10 minutes.
- After 10 minutes remove the lid and give a good stir. Add the chopped green onions and serve.
- Notes
- Any noodle is fine for this recipe, I prefer the bow-tie type but penne is also a good noodle for this recipe. Some people even use spaghetti.