

Quick Crawfish Jambalaya (Melissa)

2 tablespoons butter
1 cup chopped green peppers
1 cup sliced celery
1 cup sliced green onions, including tops
1 can (14 ½ oz.) peeled whole tomatos, chopped
1 cup uncooked rice
1 teaspoon salt
1 teaspoon poultry seasoning
1 clove garlic, minced
1/8 – ¼ teaspoon red pepper
1/1/2 cups chicken broth
1 pound (2 ½ cups) peeled cooked crawfish tails.

Melt butter in large skillet. Add green peppers, celery and onions; cook over medium heat until tender. Stir in remaining ingredients, except crawfish. Bring to a boil. Stir once or twice; reduce heat, cover, and simmer 25-30 minutes or until rice is tender. Stir in crawfish and cook till thoroughly heated about 2 minutes. Serves 6.