



## Slow Cooker Jambalaya

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This **slow cooker jambalaya** recipe has all the flavors of New Orleans, but won't have you slaving over your stove all day. Throw all the ingredients in a slow cooker and let it simmer all day for a warm hearty meal. We are getting a taste of fall this weekend in Kansas City which stirs cravings for warm comfort foods. I love easy meals like soups and stews when the temperatures turn colder.

My friend Keri made this jambalaya for me for lunch this past spring when we were having a garage sale. I typically hate having garage sales, but it was the best experience I've ever had hosting one. She made us a delicious warm lunch every day. I would do it again just for the lunch.

She found the recipe on [Campbell's Kitchen](#) website. Whenever I think of soup, I think of Campbell's which makes me SMILE. I have a friend who shall remain nameless (she reads my blog) who doesn't love to cook or have the time to make elaborate recipes. Her son needed to bring soup to a function so she purchased multiple cans of Campbell's chicken noodle soup and dumped them into a slow cooker. Later that night, her son came home with an empty pot and proclaimed with a huge smile on his face that everyone loved her soup. She decided to keep the recipe her little secret. Campbell's has been around for years and makes a great chicken noodle soup so why try to reinvent the wheel.

This slow cooker jambalaya recipe calls for a few more steps than the chicken noodle soup, but it's very easy to make. It has a little kick too it, but I didn't think it was overly spicy. My friend Keri used Tony Chachere's Creole Seasoning which she found in the spice section of the grocery store. I'm sure Chef Emeril Lagasse probably makes one too.

The shrimp is added to the slow cooker the last 10 minutes of cooking. It's also recommended you add the rice at the same time as the shrimp instead of at the beginning otherwise the rice gets mushy if using instant rice so I made adjustments to the recipe. I hope you enjoy lots of warm comfort foods this fall season. If you are looking for some other easy soups to make this [tortellini soup](#) and [broccoli cheese soup](#) are two of my family's favorites.

## Slow Cooker Jambalaya

Author: Keri Davey via Campbell's Kitchen

### Ingredients

- 3 cups Swanson® Chicken Broth or Swanson® Chicken Stock (I like to use the lower sodium version)
- 1 tablespoon creole seasoning
- 1 large green pepper, diced (about 1 1/2 cups)
- 1 large onion, diced (about 1 cup)
- 2 cloves garlic, minced
- 1/2 teaspoon ground black pepper
- 2 stalks celery, diced (about 1 cup)
- 1 can (about 14.5 ounces) diced tomatoes
- 1 pound kielbasa, diced (about 3 cups)
- 3/4 pound boneless, skinless chicken thigh, cut into cubes
- 1 cup uncooked instant long grain white rice
- 1/2 pound uncooked medium shrimp, peeled and deveined

### Instructions

1. Stir the broth, Creole seasoning, green pepper, onion, garlic, black pepper, celery, tomatoes, kielbasa, and chicken in a 6-quart slow cooker.
2. Cover and cook on LOW for 7 to 8 hours or until the chicken is cooked through.
3. Add the shrimp and rice to the cooker. Cover and cook for 10 minutes or until the shrimp are cooked through.

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**Author**

queenie

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