SLOW COOKER JUMBALAYA

Ingredients:

- 1 pound skinless, boneless chicken breast halves - cut into 1 inch cubes
- 1 pound andouille sausage, sliced
- 1 (28 ounce) can diced tomatoes with juice
- 1 large onion, chopped
- 1 large green bell pepper, chopped
- 1 cup chopped celery
- 1 cup chicken broth
- 2 teaspoons dried oregano
- 2 teaspoons dried parsley
- 2 teaspoons Cajun seasoning
- 1 teaspoon cayenne pepper
- 1/2 teaspoon dried thyme
- 1 pound frozen cooked shrimp without tails

Instructions:

1. In a slow cooker, mix the chicken, sausage, tomatoes with juice, onion, green bell pepper, celery, and broth. Season with oregano, parsley, Cajun seasoning, cayenne pepper, and thyme.
2. Cover, and cook 7 to 8 hours on Low, or 3 to 4 hours on High. Stir in the shrimp during the last 30 minutes of cook time.