



# Spicy Veggie Jambalaya

NIBBLEDISH CONTRIBUTOR

## Ingredients

- \* 1/4 cup Vegetable or Olive Oil (you can also add a little butter for extra flavor)
- \* 2 ½ cups long grain Rice
- \* 2 large Onions chopped
- \* 1 cup chopped Red Pepper
- \* 1 cup chopped Green Pepper
- \* 1 cup Yellow Zucchini
- \* 1 cup Green Zucchini
- \* 3 ribs chopped Celery
- \* 1 28 oz can Tomatoes chopped
- \* 1 cup sliced okra (optional)
- \* 4 cloves chopped Garlic
- \* 1/4 tsp red pepper flakes
- \* 1 tsp Cayenne pepper
- \* 1 tsp Cajun spice
- \* 4 cups water or Vegetable Stock
- \* 1 cup chopped Chives or Scallions
- \* Salt and Pepper to taste

## Instructions

1. In a large pot heat oil and saute garlic and all fresh vegetables (except okra if you are using it) until they are tender
2. Add tomatoes (with their juice) water or stock and spices and bring to a boil
3. If using Okra add it now
4. Reduce heat to med-low and add rice
5. Stir well , cover and let cook 30 - 40 minutes without stirring
6. When rice is tender stir in chopped chives or scallions and serve

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