

Restaurant Style Fettuccine Jambalaya

Yield: 8 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/hot-italian-sausage-and-chicken-recipe>

Ingredients:

- 1 pound chicken cut into bite sized pieces
- 1 pound spicy Italian sausage sliced
- 12 ounces jumbo shrimp raw, peeled & deveined
- 1 tablespoon olive oil
- 1 cup green pepper diced
- 1 cup red pepper diced
- 1/2 cup onion diced
- 14 1/2 ounces diced tomatoes with juice cans
- 2 cups chicken broth I use 2 tsp of Better than Bouillon chicken base with 2 cups water
- 1 tablespoon Creole seasoning I use Tony Chachere's
- 1 pound noodles fettuccine
- 6 green onion stems, sliced
- 1 tablespoon parsley minced
- Parmesan grated, optional

Nutrition:

1. Calories: 580 calories
2. Carbohydrate: 48 grams
3. Cholesterol: 195 milligrams
4. Fat: 25 grams
5. Fiber: 4 grams
6. Protein: 39 grams
7. SaturatedFat: 8 grams
8. Sodium: 590 milligrams
9. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy Restaurant Style Fettuccine Jambalaya above. You can see more 19 hot italian sausage and chicken recipe Deliciousness awaits you! to get more great cooking ideas.