

PASTALAYA

Submitted by Alan & Madge Passman

12-inch Dutch Oven
15-20 coals on bottom

INGREDIENTS

- 2 pounds chicken thighs, cut into bite-sized pieces
- 2 pounds pork, cut into bite-sized pieces
- 2 pounds smoked sausage, cut into bite-sized pieces
- 2 pounds fettuccini
- 1 large onion, chopped
- 1 large bell pepper, chopped
- 1 teaspoon garlic powder
- 1 teaspoon ground red pepper, optional
- 1 tablespoon black pepper
- 2 (14.5-ounce) cans Jambalaya base
- Cooking oil for browning meat
- Chicken broth

DIRECTIONS

- Brown chicken, pork, and sausage in cooking oil. Remove meat from pan.
- Sauté onions and bell pepper in the same pan.
- Add remaining ingredients and mix well.
- Bring to a low boil and continue to boil for 20 minutes.
- Add salt and pepper to taste and bring to a rapid boil.
- Break fettuccini into thirds and add to the mixture.
- Add broth, if mixture is too dry.
- Cover pot, lower heat, and continue to cook for 20 minutes.