

## **SCALLOP and SHRIMP JAMBALAYA**

**courtesy of Debbie Gibbons-Neff**

**Serves 4 -5**

**6 slices diced bacon  
1 med onion, chopped  
1/2 cup celery  
1 clove garlic, minced**

**Fry bacon a bit until cooked, add veggies and cook until tender crisp - do not brown.  
Spoon off excess bacon drippings, if needed.**

**1/2 tsp thyme leaves  
salt & tabasco to taste  
28 oz diced tomatoes, including juice  
2 cups peas  
2 cups cooked rice (I used brown rice)  
2 lbs seafood - uncooked, deveined and peeled shrimp, scallops, combo of both**

**Add all ingredients, stir gently  
Cover & simmer 15 minutes, until seafood is cooked.  
Pass extra tabasco, hot sauce**

**I made the base the night before, heated it, and added seafood just before serving.**