Cajun Bait Pastalaya

**Ingredients:**

1lb pork loin chops cut in small pieces (you can use any cut of pork, beef, or chicken that you prefer)

1lb sausage cut in bite size pieces

1 tablespoon olive oil for browning meat

1lb of uncooked pasta

3 cups chicken stock

1 cup water

1 can 15oz diced tomatoes

1 large onion chopped

2 bell peppers chopped

1 heaping tablespoon of minced garlic

 1 tablespoon Garlic Blend or season to your liking

Fresh green onion tops for garnish

Thyme (fresh or a pinch of dried)

1 used 3 tablespoon of our gravy mix – which is a mixture of; all purpose flour, chicken flavor, granulated and chopped onion, granulated and minced garlic, tomato powder, dextrose, red pepper, salt, green dried onion tops) **\*You can use all purpose flour in place of gravy mix**

Use a heavy pot with a lid. Get your pot good and hot, and then add your oil to coat the bottom, add all of your meat. Let it brown up real good ***(you want a good amount of brown bits on the bottom of your pot, which is where your good flavor comes from for your gravy)***. Once it is browned stir in the minced garlic and mix well, then add the onion and bell pepper, let it cook down for about 5-8mins. Once your veggies are nice and cooked down add your seasoning and gravy mixture *(or flour)*. Constantly stir until it is mixed in well. Add your diced tomatoes, and slowly add all of your liquids while stirring and scrapping the bits from the bottom of your pot, then bring it to a boil, add your uncooked pasta ***(if using long pasta break in half so that it is easier to mix)*** mix everything together. Close the lid on you pot until it comes back up to a rolling boil. Open lid mix well to make sure pasta is not sticking to bottom of your pot, close your lid, and turn down heat to low, close the lid and let simmer for about 15mins. Let stand a couple of minutes then serve.