

Creole Jambalaya

Ingredients:

1 tablespoon Smoked Paprika
1/2 teaspoon Black Pepper
1/2 teaspoon Cayenne Pepper
2 tablespoons, 1 teaspoon Worcestershire Sauce
1 teaspoon Vegetable Bouillon
3 1/2 cups Water
2 cups Long Grain Rice
1/2 cup Diced White Onion
1/2 cup Diced Tomato
1/2 cup Diced Green Bell Peppers
1/2 cup Diced Celery
1 tablespoon Tomato Paste
2 tablespoons Chopped Garlic
3 Chicken Thighs, boneless, chopped
1 cup Sliced Andouille Sausage
24 Shrimp, peeled and deveined
3 tablespoons Old Bay Seasoning
1/4 cup Oil, divided

Method of Preparation:

Mix smoked paprika, black pepper, cayenne pepper, Worcestershire sauce, vegetable bouillon, tomato paste, and water in a large glass measuring cup and set aside

Preheat a pot or Dutch oven over medium heat and add 2 tablespoons oil. Add rice and cook until slightly golden brown and toasted, about 2 minutes. Add water mixture to pot and stir. Bring to a boil. Cover and turn temperature down to medium low to simmer. Continue to cook for about 18 minutes.

While the rice is cooking, heat a large sauté pan on medium high heat and add 2 tablespoons of oil. Brown chicken about 2-3 minutes. After you have good color on the chicken, sauté white onion, green bell pepper and celery until lightly browned and softened, 3-5 minutes. Add garlic, stir until fragrant. Add diced tomato to sauté pan and stir to combine. Lower heat to medium, let chicken and vegetables cook together for 2-4 minutes until chicken is fully cooked and transfer to a bowl or set aside.

In a new sauté pan preheat on medium high heat and add remaining oil. Cook sausage in a single layer, cook until golden brown, about 2 minutes each side. While sausage is browning combine shrimp and Old Bay seasoning in a mixing bowl and set aside. When sausage is brown remove from pan. In the same pan, with the remaining fat/oil cook shrimp in a single layer about 2 minutes each side or until opaque.

When the rice is done cooking, add chicken and vegetables (along with the pan oil and browned bits) to the rice and stir to combine. Season with salt and pepper to taste.

To plate jambalaya, scoop rice onto a plate or bowl and top with sausage and shrimp.

Garnish with fresh parsley and green onion for serving

Yields 4 servings