

Cajun Jambalaya

4 servings

Ingredients

12 medium shrimp, peeled, deveined and chopped

4 ounces chicken, diced

1 tablespoon Creole seasoning, recipe follows

2 tablespoons olive oil

1/4 cup chopped onion

1/4 cup chopped green bell pepper

1/4 cup chopped celery

2 tablespoons chopped garlic

1/2 cup chopped tomatoes

3 bay leaves

1 teaspoon Worcestershire sauce

1 teaspoon hot sauce

3/4 cup rice

3 cups chicken stock

5 ounces Andouille sausage, sliced

Salt and pepper

Creole Seasoning

2 1/2 tablespoons paprika

2 tablespoons salt

2 tablespoons garlic powder

1 tablespoon black pepper
1 tablespoon onion powder
1 tablespoon cayenne pepper
1 tablespoon dried oregano
1 tablespoon dried thyme

Method

In a bowl combine shrimp, chicken and Creole seasoning, and work in seasoning well. In a large saucepan heat oil over high heat with onion, pepper and celery, 3 minutes. Add garlic, tomatoes, bay leaves, Worcestershire and hot sauces. Stir in rice and slowly add broth. Reduce heat to medium and cook until rice absorbs liquid and becomes tender, stirring occasionally, about 15 minutes. When rice is just tender add shrimp and chicken mixture and sausage. Cook until meat is done, about 10 minutes more. Season to taste with salt, pepper and Creole seasoning.

Creole Seasoning

Combine all ingredients thoroughly.

Yield: 2/3 cup