

Jambalaya

Brittany Allyn

www.savorthe flavors.tv

Serves 4-6



Ingredients:

- 1 tsp Olive or Canola Oil
- 1 medium Onion diced
- ½ cup diced Green Bell Pepper
- ½ cup diced Celery
- 2 Scallions thinly sliced (divided) plus more for garnish
- 1 TBSP Tomato Paste
- 1 tsp Cajun Seasoning
- 1 tsp chopped fresh Thyme
- 1 can (14.5 oz.) Fire Roasted Diced Tomatoes
(I puree the tomatoes)
- ¾ cup Slow Cooking Rice
(I use Canoe Brand White and Wild Blend)
- 2 ⅔ cups Chicken Stock
- ½ tsp Sea Salt
- 8 oz. Andouille Sausage sliced thin
(I use Rajin' Cajun Brand)
- 8 oz. shredded cooked Chicken



Directions:

Heat the olive oil in a Dutch oven or deep pot over medium heat. Add the sliced sausage and cook until the fat is rendered out and the sausage is starting to brown. Remove the sausage and set aside. Add the onion, bell pepper, celery and the white and light green part of the sliced scallions and sauté until the vegetables are tender (about 8 -10 minutes). Add the tomato paste, Cajun seasoning and thyme and sauté for 1 minute. Add the pureed tomatoes, rice, chicken stock and salt. Bring to a sturdy simmer. Cover, reduce the heat and simmer, stirring occasionally for 40 – 45 minutes or until all of the liquid is absorbed. When the liquid is absorbed, add the sausage, chicken and dark green part of the sliced scallions to the rice mixture. Heat through and serve. Garnish with additional sliced scallions.