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Chicken, Shrimp and Sausage Jambalaya

Serves 6 to 8

3 skinless, boneless chicken breasts, cut into 1-inch cubes
Kosher salt and freshly ground black pepper
2 tablespoons olive oil
1 pound Andouille sausage, diced
1 large yellow onion, finely diced
1 green bell pepper, finely diced
2 ribs of celery, finely diced
6 cloves of garlic, minced
1 tablespoon dried oregano
1 tablespoon dried thyme
3 bay leaves
1 15-ounce can tomato sauce
4 cups chicken stock
3 cups white rice
¼ cup chopped parsley
1 pound medium shrimp, peeled and de-veined

Season the chicken with salt and pepper. In a large stockpot or Dutch oven over medium–high heat, warm the oil until a few droplets of water sizzle in the pot. Sauté the chicken, stirring occasionally, until nicely browned, about 5 minutes. Transfer the chicken to a plate and then, in the same pot, sauté the sausage until browned. Transfer the sausage to the plate with the chicken. Drain all but about 1 tablespoon of fat from the pot.

To the pot, add the onion, bell pepper and celery and sauté until soft, about 10 minutes. (Stir often so that everything cooks evenly.) Add the garlic, oregano, thyme and bay leaves and sauté until the mixture is cooked down, about 5 minutes more. Season to taste with salt and pepper.

While the vegetable mixture is cooking, combine the tomato sauce and chicken stock in a separate pot and bring to a simmer.

Add the rice to the vegetable mixture and sauté for about 3 minutes. Return the meats to the pot and stir to combine. Continuously stirring to combine, slowly pour the tomato and stock mixture into the jambalaya. Stir in the chopped parsley.

Bring the jambalaya to a boil, cover and simmer over medium heat for 30 minutes, or until the rice is tender and most of the liquid has been absorbed. Turn off the heat and fold in the shrimp. Let everything continue to cook in the hot covered pot for an additional 10 minutes. Serve warm.

Cooking Tip: Andouille sausage is a smoked, spicy pork sausage that is popular in Cajun recipes such as gumbo and jambalaya. If you can't easily find it in your local grocery, Chorizo is an acceptable substitute.