

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Zesty Jambalaya

So many jambalaya recipes, so little time. This one features the Big Three: Shrimp, chicken, Andouille. You can change it around to fit your tastes...

*12 medium shrimp, peeled, deveined
and chopped
4 oz chicken, diced
1 Tbsp Cajun spice (Essence,
Chachere's)
2 Tbsp light olive oil
¼ cup chopped onions
¼ cup chopped green bell peppers
1-2 Serrano chiles, minced (optional)
¼ cup chopped celery*

*2 Tbsp chopped garlic
½ cup chopped tomatoes
3 bay leaves
1 tsp Worcestershire sauce
1 tsp hot sauce (Tabasco, Crystal)
¾ cup rice
3 cup chicken stock
5 oz Andouille sausage, sliced
salt and pepper*

Combine the shrimp, chicken and Cajun spice in a bowl and toss to coat evenly. Heat oil in a large, heavy pot over high heat. Add onions, peppers and celery and cook, stirring, for 3 minutes. Add garlic, tomatoes, bay leaves, Worcestershire and hot sauce. Stir in the rice and slowly add the broth. Reduce heat to medium and cook until all the liquid is absorbed and the rice is tender, about 15 minutes.

When rice is just tender, add shrimp and chicken mixture, and then the sausage. Cook for about 10 minutes. Season to taste with salt, pepper and more Cajun seasoning.

Yield: About four servings
Preparation time: 15 minutes
Cooking time: 35 minutes

