



LUCKY 32 Southern Kitchen

Jambalaya

5	tablespoons	canola oil
10	ounces	Andouille sausage, cut into half moons
1	pound	chicken tenders, chopped
1/3	cup	green bell pepper, chopped
1/2	cup	yellow onion, chopped
1/3	cup	celery, chopped
1	teaspoon	minced garlic
2	cups	long grain unconverted white rice
1	teaspoon	ground paprika
3	teaspoon	Creole Spice Blend (L32 Recipe)
1	each	bay leaf
3	cups	chicken stock
1	pound	shrimp (71/90), peeled and deveined

Heat 2 tablespoons of oil in large skillet. Add sausage and chicken. Saute until chicken and sausage are browned all over. Remove to a plate.

In the same sauté pan, add 3 tablespoons of oil. Add bell pepper, onion and celery. Saute for 5 minutes or until tender.

Add garlic, rice and spices and continue stirring until oil has coated all of the rice and garlic is fragrant (about 3 minutes).

Return chicken and sausage to pan and add shrimp.

Add stock and turn heat down to low and cover. Simmer until all liquid is absorbed, about 10-15 minutes.

Adjust to taste with salt and pepper. Add additional chicken stock if needed.

Makes – 6 servings

Disclaimer: All our recipes were originally designed for much larger batch size. This recipe has been reduced – but not tested at this scale. Please adjust as to your taste and portion size.

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