KITCHENART
THE STORE FOR COOKS

1550 Win Hentschel Blvd.   **West Lafayette, IN 47906**   **(765) 497-3878**

One Pot Jambalaya
Serves 6-8

Make a culinary trip to "The Big Easy" with our take on Jambalaya. A delicious improvisational meal, Jambalaya can be made in so many different ways! This version is built on four distinct flavor layers all cooked in one big pot.

Ingredients:

FLAVOR LAYER 1: THE MEAT
  2 tablespoons butter
  1 lb chicken breasts, cut into 1" pieces
  8 oz Andouille sausage, sliced, 1/4" rounds
FLAVOR LAYER 2: THE VEGGIES
  2 onions, diced
  1 green pepper, diced
  3 stalks celery, diced
  2 cloves garlic, minced
  1 jalapeño, seeded and diced
FLAVOR LAYER 3: RICE, SPICES & TOMATOES
  2 cups chicken broth
  1 cup long grain white rice
  1 (28 oz) can of crushed tomatoes
  1 bay leaf
  1/4 teaspoon cayenne
  1/2 teaspoon paprika
  1/2 teaspoon oregano
  1/4 teaspoon garlic salt
  1/4 teaspoon onion salt
  1/4 teaspoon kosher salt
  1/4 teaspoon pepper
FLAVOR LAYER 4: SHRIMP & GREENS
  3 scallions, sliced
  2 tablespoons parsley, minced
  1 lb shrimp, deveined

Directions:
1. In a large Dutch oven on the stovetop, melt the butter. Salt and pepper chicken, then sauté in the butter until fully cooked, and slightly browned. Remove the cooked chicken from the pot, then cook the sausage until browned on the edges. Remove the cooked sausage from the pot.

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2. Add the onion, green pepper, celery, garlic, and jalapeño and sauté until the onions are translucent.

3. Add the cooked chicken and sausage back into the pot with the sautéed vegetables.

4. Add in the bay leaf, and spices. Add the crushed tomatoes, broth, and rice. Stir, then cover. Simmer for 20 minutes, stirring every few minutes until the rice is cooked and tender. Season to taste with additional salt and pepper.

5. Add the shrimp, and cook until the shrimp are done, about 3-5 minutes.

6. Serve with a garnish of fresh parsley and sliced scallions.