



Jambalaya



Ingredients:

- 1 TBLS vegetable oil
- 6 oz bacon , preferably SMOKED, chopped
- 7 oz andouille or smoked sausage , sliced ¼ thick
- 10 oz chicken thigh, skinless boneless, cut into 1" pieces
- 12 prawns/shrimp, raw, large, (peeled, with or without tails
- 4 garlic cloves, minced
- 1 TBLS butter
- 1 large onion, diced
- 2 celery ribs, cut into ½" pieces
- 2 green bell peppers, medium, diced
- 1 ¾ cups long grain rice , uncooked (Note 2
- 2 ½ cups low-sodium chicken broth or stock
- 6 ½ oz crushed canned tomato
- 2 TBLS tomato paste
- 1 cup green onion, sliced, plus more for serving

Ingredients, Creole Seasoning Mix:

- 2 tsp chopped fresh thyme (or 1 tsp dried thyme)
- 4 tsp sweet paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp cayenne powder (adjust spice to taste
- ½ tsp black pepper
- ½ tsp salt

Method:

1. Preheat oven to 350°F
2. Heat oil in a very large skillet or Dutch oven over medium high heat.
3. Add bacon, cook for 30 seconds (to start fat melting), then add sausages. Cook until sausages are golden – about 3 minutes – then remove into bowl.
4. Add chicken to the pan and cook until golden (doesn't need to cook inside), then add to bowl with bacon.
5. Sear prawns in the pan for 1 ½ minutes on each side, then transfer to a separate bowl (reserve until later).
6. Add butter, then garlic, onion, celery and bell pepper. Cook for 3 to 4 minutes or until slightly softened.



7. Add rice, stir to coat grains in oil.
8. Add chicken broth, tomato paste, canned tomato, thyme and Seasoning Mix.
9. Stir well, then add chicken, sausages and bacon (including all liquid).
10. When you see bubbles across most of the surface, stir well once more. Ensure all rice is submerged, cover with lid, and transfer to oven.
11. Bake 20 minutes. Remove lid and check rice by eating a few grains (careful, very hot!) If the rice is just about done (Note 3 for the correct consistency), go to next step. If rice grains are still firm in the center, continue to cook, checking rice every 5 mins – most ovens take about 30 mins total cooking (Note 4).
12. Add prawns/shrimp and green onions, QUICKLY (but gently!) stir through, cover with lid, and return to oven for just 3 minutes (just to heat prawns).
13. Remove from oven, stir gently to fluff, then serve, garnish with more green onions if desired.

Recipe Notes:

1. Andouille Sausages – smokey spicy Louisiana sausages, imparts smokey flavor into dish.
2. Rice – long grain is best here for the rice texture in the finished dish. Medium and short grain rice will work ok too but the rice is a bit stickier. Recipe not suitable for: risotto, paella, brown, wild rice. Will work with jasmine and basmati but they will add a fragrance not typically associated with Jambalaya!
3. Correct consistency – The jambalaya should be juicy and wet, not dry nor swimming in liquid. The rice itself should be soft but still holding its shape with a little bite, like risotto cooked a little past al dente. It should not be completely soft, mushy or gluey on the outside (notorious problem with over stirring when Jambalaya is cooked on the stove).
4. Oven cooking time – The total cooking time can vary, depending on what sort of pot you use (cast iron vs regular thinner-walled pot) and your oven (fan-forced vs slower, older ovens). Cooking times can be as long as 45 minutes, but in my oven and most others, it's done in 25 – 30 mins. This is why I recommend you start checking at 20 mins, and then every 5 mins after that.