

# *Cajun Jambalaya*

*Lindsey Pilarczyk*

12 medium shrimp, peeled, deveined and chopped	¾ cup rice
4 oz. diced chicken	3 cups chicken stock
1 Tbsp. Creole Seasoning	5 ounces andouille sausage, diced
2 Tbsp. olive oil	Salt and pepper
¼ cup chopped onion	
¼ cup chopped green bell pepper	<b><i>Creole Seasoning:</i></b>
¼ cup chopped celery	2 ½ Tbsp. paprika
2 Tbsp. minced garlic	2 Tbsp. salt
½ cup chopped tomatoes	2 Tbsp. garlic powder
3 bay leaves	1 Tbsp. black pepper
1 tsp. Worcestershire sauce	1 Tbsp. onion powder
1 tsp. hot sauce	1 Tbsp. cayenne pepper
	1 Tbsp. dried oregano
	1 Tbsp. dried thyme

In a bowl, combine shrimp, chicken and Creole Seasoning; work in the seasoning well. In a large saucepan, heat oil over high heat with onion, pepper, and celery for 3 minutes. Add garlic, tomatoes, bay leaves, Worcestershire sauce, salt, pepper, and hot sauce. Stir in rice and slowly add broth. Reduce heat to medium and cook until rice absorbs liquid and becomes tender, stirring occasionally, about 15 minutes. When rice is just tender, add shrimp mixture and sausage. Cook until meat is done, about 10 minutes more. Season to taste with Creole Seasoning and hot sauce.

***Creole Seasoning:*** Combine all ingredients thoroughly.

***Hint:*** I use a precooked Rotisserie chicken and drained canned tomatoes. If you do this, keep raw shrimp and chicken separate. Add the chicken and sausage after the shrimp has had a little time to cook. You can also use 1 head of cauliflower grated in the food processor in place of rice. You would only need to add this about 10 minutes before adding shrimp.