



Melyssa Barrett

Andouille Sausage & Shrimp Jambalaya Recipe

Ingredients:

2 tablespoon peanut or olive oil
2 cups chopped onion
1 chopped red bell pepper
1 chopped green bell pepper
1 clove garlic (chopped/minced)
1-2 pounds of andouille sausage (sliced)
3 cups uncooked long-grain white rice
1 teaspoon paprika
1 teaspoon ground black pepper
1 teaspoon "Slap Ya Mama" Cajun Seasoning
1 bay leaf
1 6 oz can of tomato paste (you may also add or substitute 1 14.5 oz can of diced tomatoes)
4 cups chicken broth (may substitute vegetable broth)
1-2 pounds shrimp (raw deveined, tail off)
Salt to taste

Directions

It works best to use a cast iron pot but it can be done in any large pot.

Heat oil in pan (medium heat) and add chopped onion, chopped bell peppers, garlic. Add andouille sausage. Sauté until vegetables are tender. Add rice, paprika, black pepper, Cajun seasoning, bay leaf, tomato paste/tomatoes. Stir. Add 4 cups chicken broth. Bring to simmer, toss in the shrimp, and cook about 40 minutes or until liquid is absorbed and rice is done, stirring occasionally. Discard bay leaf. Stir and serve.

Enjoy!