



Celebrating Food, Art & Culture



JAMBALAYA FROM THE RIDLEY

Yield 12 Servings

Ingredients

- 1 tablespoon paprika
- 1 tablespoon granulated garlic
- 1/2 pound andouille sausage, sliced
- 1 pound boneless skinless chicken breasts, cut into 1-inch pieces
- 1 pound (21-25) shrimp, peeled and deveined
- 4 tablespoons canola oil, divided
- 1/2 cup onion, diced
- 1/2 cup green bell pepper, diced
- 1/2 cup celery, diced
- 2 tablespoons garlic, minced
- 2 tablespoons Cajun seasoning
- 2 bay leaves
- 16 ounces canned tomatoes, diced
- 2 teaspoons Worcestershire Sauce
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 2 1/2 cups chicken broth

Directions

In a small mixing bowl, combine the paprika and granulated garlic. Divide evenly between the chicken and shrimp in separate bowls. Add 1 tablespoon of canola oil to the shrimp and the chicken. Toss each to combine. Cover and refrigerate for 4 hours.

Heat 1 tablespoon of canola oil in a large, heavy Dutch oven over medium heat. Add the andouille and sauté until browned. Remove with a slotted spoon and set aside.

Add the chicken and sauté until lightly browned on all sides and cooked to an internal temperature of 165 F. Remove with a slotted spoon and set aside.

Add 1 tablespoon of canola oil to the shrimp. Cook until browned on both sides and cooked to internal temperature of 120 F. Remove from the skillet with a slotted spoon and set aside.

In the same pot, sauté the onion, bell pepper, celery and garlic until tender. Add the Cajun seasoning and bay leaves. Cook for 2 minutes. Stir in the andouille sausage, diced tomatoes, Worcestershire sauce, salt, pepper, and chicken broth. Bring to a simmer, and then stir in the chicken and shrimp. Bring to a simmer and remove from the heat. Serve immediately.

Sides

Steamed Rice
Sautéed Kale



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