

New Orleans Creole Jambalaya

The people of New Orleans make a red (a.k.a. Creole) Jambalaya. The rich tomato flavor stems from an Italian influence

Ingredients

3 boneless, skinless chicken breasts, diced
1 lb. smoked sausage sliced
1 tablespoon Olive Oil
2 cups chopped onions
1 cup chopped bell pepper
½ cup chopped celery
2 cups sliced mushrooms
2 cups chopped fresh tomatoes
3 tablespoons Cajun/Creole seasoning
1 cup chicken stock
1-15 oz. can tomato puree
1 teaspoon Worcestershire sauce
1 teaspoon lemon juice
1 bay leaf
1 lb. raw shrimp, peeled and de-veined
2 cups cooked Louisiana Tasty rice
¼ cup fresh chopped Parsley for garnish
¼ cup fresh chopped Green Onions for garnish

Recipe

In a large skillet sauté the chicken and the sausage in the olive oil over medium heat until cooked through, about 5 to 6 minutes. Add all the vegetables and 1 tablespoon of the Cajun/Creole seasoning, and continue to cook until the vegetables are soft. Add the chicken stock, Tomato puree, Worcestershire sauce, lemon juice, bay leaf, and remaining Cajun/Creole seasoning. Bring to a boil. Reduce heat and simmer for 30 minutes.

Add the shrimp and cook until just pink, about 2 minutes. Stir in the rice and blend very well. Garnish with the fresh chopped parsley and green onions. Serves 5.