

# Jambalaya

## Ingredients

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1 t Garlic Powder	1 t Onion Powder
3/4 t Dried Thyme	1 1/2 t Paprika
1/4 t Smoked Paprika	1/2 t Dried Oregano
1/2 t Dried Basil	1/2 t Cayenne
1/2 t Ground Black Pepper	2 T Unsalted Butter small cubes)
1 lb Chicken Breasts (cut into	1 Onion (chopped)
1/2 lb Andouille Sausage (sliced)	1 Green Bell Pepper (diced)
3 clv Garlic (minced)	1 c Long-Grain Rice
1 Celery Stalk (diced)	2 t Hot Sauce
14 1/2 oz Diced Tomatoes (canned)	1 1/2 c Chicken Broth
1 t Worcestershire Sauce	1 t Salt
2 Bay Leaves	deveined)
1/2 lb Shrimp (shelled and	
4 Green Onions (sliced)	

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## Instructions

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1. In a small bowl mix together garlic powder, onion powder, thyme, paprika, smoked paprika, oregano, basil, cayenne, 1/4 teaspoon black pepper and 1/4 teaspoon salt to make Creole seasoning.
2. Place the chicken in a bowl with 1 tablespoon of the Creole seasoning. Set aside.
3. Heat the butter in a large skillet over medium-high heat and brown the chicken on all sides. Add the andouille sausage and cook for another 3 minutes or so until the sausage begins to brown.
4. Add the onion, garlic, celery, and bell pepper and cook for 3-4 minutes. Add the rice, diced tomatoes, remaining Creole seasoning, hot sauce, Worcestershire sauce, 3/4 teaspoon salt and 1/4 teaspoon black pepper and stir to combine. Add the chicken broth and bay leaves.
5. Bring it to a boil, reduce the heat to medium-low, cover and simmer for 15 minutes, giving it one stir around the halfway point. Add the shrimp, cover, and simmer for another 10 minutes or until the rice is tender. Sprinkle with sliced green onions on top.