

JAMBALAYA

Servings: 6-8

There are a wide variety of ways to make Jambalaya; you can use chicken, sausage, shrimp, ham, duck or alligator

- 1 pound skinless boneless chicken breast cubed
- 10 oz. to 1 pound Andouille sausage sliced into rounds
- 1 large onion chopped
- 2 Stacks celery, med. diced
- 1 small green bell pepper
- 4 cloves garlic , minced
- 2 Tablespoons olive oil
- 1 Tablespoon Cajon seasoning*
- 1 16 oz. can crushed Italian tomatoes
- 1 6 oz. can tomato paste
- ½ red pepper flakes
- ½ teaspoon ground black pepper
- 1 teaspoon salt
- ½ teaspoon hot pepper sauce
- 2 teaspoons Worcestershire sauce
- 1 teaspoon file powder
- 2 ½ cups chicken broth

1. Season the sausage and chicken pieces with Cajun seasoning.
2. In a Dutch oven or heavy duty large sauce pan, heat oil over medium heat.
3. Sautee sausage and Chicken until lightly browned on all sides. Remove with a slotted spoon.
4. In the same pan sauté onion, bell peppers, celery and garlic until tender.
5. Stir in crushed tomatoes, Tomato paste, red peppers, black pepper, salt hot pepper sauce, Worcestershire sauce and file powder.
6. Stir in chicken and sausage. Cook for 10 minutes, stirring occasionally.
7. Serve with rice.

CREOLE SEASONING

- 2 tablespoons onion powder
- 2 tablespoons garlic powder
- 2 tablespoons dried oregano leaves
- 2 tablespoons dried sweet basil
- 1 teaspoon dried thyme leaves
- 1 tablespoon black pepper
- 1 tablespoon white pepper
- 1 tablespoon cayenne pepper
- 1 tablespoon celery seed
- 5 tablespoons sweet paprika
- Salt can be added to this recipe but it becomes more like store bought. This is your option.