

# Jambalaya rice with shrimps, chicken, sausages and Creole spices

Recipe for 4



## Description

Louisiana represents! Tomato based recipe with rice and lots of meat.

## Note

This is pretty much like a Paella from Spain; lots of ingredients altogether that you have to respect their very own cooking time and seasoning. Once you have both, anything is possible and whether you keep this recipe in its original form or not, you will always have something that's tasteful.

## Ingredients

### Jambalaya

- 200 Gr Andouille sausage
- 200 Gr Chicken breast
- 200 Gr Peeled medium shrimps
- 1 Unit(s) Yellow pepper
- 1 Unit(s) Onion
- 2 Clove(s) Garlic
- 1 Sprig(s) Celery
- 1 Cup(s) Tomato sauce
- 1 Cup(s) White rice
- 2 Cup(s) Chicken stock
- 2 Unit(s) Okra
- 1 Tbsp Creole spices
  
- Salt and pepper
- Vegetable oil

### Creole spices

- 1 Tbsp Paprika
- 1 Tbsp Salt
- 1 Tbsp Garlic powder
- 0.50 Tbsp Fresh ground black pepper
- 0.50 Tbsp Onion powder
- 0.50 Tbsp Cayenne pepper
- 0.50 Tbsp Thyme
- 0.50 Tbsp Oregano
  
- Salt and pepper
- Vegetable oil

### Garnishes

- 5 Sprig(s) Parsley
- 2 Unit(s) Green onion
  
- Salt and pepper
- Vegetable oil

## **Preparation**

- Preparation time **50 mins**

### Mise-en-place

Cut the chicken into 2cm thick slices and the sausages into round slices.

Same goes for the okra.

Cut the onion.

Make a macedoine (small cubes) out of the peppers.

Bevel the spring onions.

### Creole spices

Assemble all the ingredients together and make sure they are all well mixed.

### Jambalaya

In a big stewpot with vegetable oil, put in the onion, the pepper, the parsley and the garlic. Cook everything for 5-7mins. Add in the sausages, and make sure that all the flavors come together. Pour in the rice and the tomatoes and lastly the chicken stock. Medium low heat and let it cook, covered 25mins. Stir every now and then. Once the rice is fully cooked, add the shrimps and the okra. Cook and heat another 2-3mins.

### Montage

Nothing really fancy here, just pour everything out inside a bowl and... enjoy!

**Bon appétit!**