

Quick Jambalaya

Servings: 2, with leftovers

| Total Time: 40 minutes

Ingredients

2 tablespoons vegetable, or olive, oil, divided
1/2 medium onion, chopped
1/2 medium green bell pepper, chopped
1 medium stalk celery, chopped
3 cloves garlic, minced
1/2 lb (8 oz) chicken breast, cut into 1-inch pieces
Kosher salt & black pepper
1/2 teaspoon paprika
1/2 tablespoon Cajun seasoning
1/8 teaspoon cayenne pepper
1/2 teaspoon garlic powder
1/2 lb (8 oz) smoked andouille sausage, sliced into coins
1 (14 oz) can fire-roasted tomatoes
1 cup chicken broth
2 small (or 1 medium) bay leaves
1 1/2 cups cooked rice, white or brown, whichever you prefer
1/2 lb (8 oz) deveined & shelled shrimp, tails removed if you prefer
Small handful of parsley, chopped

Directions

Heat 1 tablespoon of oil in a Dutch oven, or another large pot, over medium-high heat. Add onion, green pepper, celery, and garlic and sauté until the vegetables start to get translucent (about 5 minutes).

Move the vegetables to the outside of the pan, and add the rest of the oil to the pan. Season the chicken breast with salt and pepper, and add to the pot. Cook the chicken until it just begins to brown on the first side, 3 minutes. Then, flip the chicken and cook another minute or so.

Add the paprika and the next 7 ingredients (through bay leaves) to the pan and give it a good stir to combine.

Bring to a boil, then cover the pan with a lid and reduce the heat to medium-low. Simmer, stirring occasionally, for 15 minutes or until the sauce starts to thicken.

Add the shrimp and cover the pot again. Cook another 5 minutes or until the shrimp are cooked through.

Top with chopped parsley, if desired, and serve.

Cooking Note

To serve, you have 2 options: either stir in the precooked rice when you add the shrimp or spoon the sauce mixture over the warm, cooked rice. This is your kitchen, do whatever you prefer.