

# Jambalaya

**Serves:** 8-10 people | **Cook Time:** 40 minutes | **Difficulty:** Medium

## Equipment Needed:

- 12-inch Dutch oven with lid
- Sharp knife and cutting board
- Large spoon
- Can opener

## Ingredients:

Ingredient	Amount	Notes
Andouille sausage	1 lb, sliced	Spicy Cajun sausage
Shrimp	1 lb, peeled	Large, deveined
Long-grain white rice	2 cups	Not instant
Chicken broth	4 cups	Low sodium
Diced tomatoes	1 can (14.5 oz)	Fire-roasted preferred
Bell peppers	2 large, diced	Mixed colors
Celery	3 stalks, diced	Include leaves
Yellow onion	1 large, diced	The "holy trinity"
Garlic	6 cloves, minced	Fresh only
Cajun seasoning	3 tbsp	Quality blend
Bay leaves	2	Remove before serving
Hot sauce	To taste	Louisiana-style
Green onions	4, chopped	For garnish
Salt	1 tsp	To taste
Vegetable oil	2 tbsp	For cooking

## Complete Cooking Steps:

### Step 1: Set up and Brown the Sausage

Set up 22 coals, with 8 on top and 14 on bottom, to achieve a temperature of 375°F.

Heat oil in a Dutch oven and add sliced andouille sausage. Cook 6-8 minutes, stirring occasionally, until browned and heated through.

### Step 2: Cook Holy Trinity

Add diced onion, bell peppers, and celery to the same pot with sausage fat.

Add minced garlic and cook 1 minute until fragrant.

### Step 3: Add Rice and Seasonings

Add rice to the pot and stir constantly for 2-3 minutes until rice is coated with oil and lightly toasted.

Stir in Cajun seasoning and bay leaves, cooking 30 seconds until fragrant.

### Step 4: Add Liquid and Simmer

Pour in chicken broth and diced tomatoes with juice, stirring to combine.

Reduce the heat by removing 6 coals to maintain a gentle simmer. Cover and cook 15 minutes without lifting the lid.

### Step 5: Add Shrimp and Finish

Add shrimp to the pot, gently stirring into the rice mixture.

Remove bay leaves, taste for seasoning, and garnish with chopped green onions.

## Serving Suggestions:

- Serve with hot sauce on the side
- Perfect for Mardi Gras or Louisiana-themed meals
- Great with crusty French bread
- Authentic taste of New Orleans