

Jambalaya with Andouille, Shrimp & Chicken

INGREDIENTS

4 ribs celery
2 large onions
3 large red bell peppers
3 large green bell peppers
5 cloves garlic, chopped
Oil
1 lb. Andouille sausage
2 lb. chicken thighs
1 ½ lb. shrimp w/tails on
4 c. long grain white rice, cooked
2 t. granulated garlic
2 t. granulated onion
1 T. fresh thyme, chopped
1 T. fresh oregano, chopped
½ c. Hungarian Paprika
¼ c. bacon, rendered and chopped
1 ½ c. broth or stock
4 bay leaves
White, black & cayenne pepper to taste

¼ c. fresh parsley, chopped
¼ c. green onions, chopped

PROCEDURE

Roast chicken thighs in the oven at 325 degrees until fully cooked. Cut into ½" pieces and set aside.

While chicken is cooking, make rice. Cover and set aside.

Dice celery, onion and peppers and mix well. This is called the "Trinity". Cook the Trinity with the garlic and oil on the stove over medium-high heat in a large Dutch oven until caramelized.

Add stock or broth to Dutch oven and raise heat. Add shrimp all remaining ingredients except parsley and green onions.

When shrimp are done, add reserved rice and chicken pieces and mix well. Garnish with parsley & green onions. ENJOY!

NOTE FROM KENNY

The addition of three peppers gives this dish extra dimension!

