

Mardi Gras Creole Jambalaya

3 tablespoons of olive oil
1 large red onion, chopped
4 cloves of garlic, minced
1 orange or yellow pepper, chopped
2 stalks of celery, diced
1 jalapeño pepper, seeded (or not!) and diced
1 lb Andouille sausage, cooked and chopped up
2 boneless chicken breasts, cooked and shredded
1 – 14 oz can of diced tomatoes
2 Tablespoons Cajun seasoning
1/2 teaspoon salt
1/2 teaspoon black pepper
1/4 teaspoon crushed red pepper
1 teaspoon dried thyme
1 cup sliced okra
3 1/2 cups chicken broth
1 lb uncooked jumbo shrimp, peeled and deveined
1 1/2 cups of uncooked basmati rice
6 green onions, sliced (for garnish)



Add the olive oil to a large stock pot and allow it to heat up over medium heat. Add red onion, garlic, yellow or orange pepper (I switched out green pepper for a yellow or orange pepper, due to a lifetime ban I've placed on eating green peppers), celery, and jalapeño and sauté for 5-6 minutes or until vegetables have softened up. Add the sausage, shredded chicken, diced tomatoes, Cajun seasoning, salt, black pepper, crushed red peppers, and thyme and bring the mixture to a simmer. Add the okra and chicken broth, bring the whole pot back to a simmer and then stir in the shrimp and basmati rice. Keep the jambalaya on a solid simmer for one half hour. Garnish it with green onions if you'd like.

Laissez les bons temps rouler.