

## 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.*