



Creole Jambalaya

Prep Time: 20 minutes
Cook Time: 40 minutes
Yield: Serves 6-8

INGREDIENTS

2 tablespoons vegetable oil
12 oz smoked sausage (andouille preferred), sliced
1 lb chicken thighs or breast, diced
1 medium onion, diced
1 green bell pepper, diced
2 celery stalks, diced
3 cloves garlic, minced
1 teaspoon smoked paprika
1 teaspoon dried thyme
½ teaspoon cayenne pepper (adjust to taste)
1 teaspoon Creole or Cajun seasoning
1 (14.5 oz) can crushed or diced tomatoes
2 cups long-grain white rice, rinsed
4 cups chicken stock
Kosher salt and black pepper, to taste
2 green onions, sliced (for garnish)
Fresh parsley, chopped (optional)

DIRECTIONS

1. Heat oil in a large heavy-bottomed pot or Dutch oven over medium heat.
2. Add sausage and cook until browned. Remove and set aside.
3. In the same pot, add chicken and cook until lightly browned. Remove and set aside with sausage.
4. Add onion, bell pepper, and celery to the pot. Sauté until softened, about 5–7 minutes.
5. Stir in garlic and cook until fragrant, about 30 seconds.
6. Add paprika, thyme, cayenne, and Creole seasoning; stir to coat vegetables evenly.
7. Stir in tomatoes and cook for 2–3 minutes to deepen flavor.
8. Add rice and stir until well coated.
9. Pour in chicken stock and return sausage and chicken to the pot. Season lightly with salt and pepper.
10. Bring to a boil, then reduce heat to low, cover, and simmer for 25–30 minutes, or until rice is tender and liquid is absorbed.
11. Remove from heat and let rest, covered, for 5 minutes. Fluff with a fork. Garnish with green onions and parsley before serving.

Chef's Notes:

Creole jambalaya traditionally includes tomatoes; Cajun versions do not. Shrimp can be added during the last 5 minutes of cooking for variation. Flavor improves after resting—don't rush the finish.



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Recipe adapted from:
Chef Floyd