



## Classic Jambalaya

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Nothing says homemade like this “from scratch” jambalaya recipe. Try your hand at a favorite New Orleans dish, cooked to perfection with the “trinity” (onions, bell pepper and celery), tomatoes, chicken and **Zatarain’s® Smoked Sausage**. Find this recipe and more at [www.zatarains.com](http://www.zatarains.com)!

Prep Time: 15 minutes    Cook Time: 35 minutes

### INGREDIENTS:

- 1 tablespoon vegetable oil
- 1 pound boneless skinless chicken breasts, cut into 1-inch cubes
- 1 pound of **Zatarain’s® Andouille or Cajun Smoked Sausage**, cut into 1/4-inch slices
- 1 medium yellow onion, chopped
- 1 medium green bell pepper, chopped
- 1 rib celery, chopped
- 1 tablespoon minced fresh garlic
- 1 medium tomato, chopped
- 2 teaspoons Zatarain’s® Creole Seasoning
- 1 teaspoon cayenne pepper
- 1 cup extra Long Grain Rice
- 1 3/4 cups Kitchen Basics® Original Chicken Stock

PREPARATION →



**RECIPE: Classic Jambalaya (CONTINUED)**

**PREPARATION:**

Heat oil in large heavy skillet on medium-high heat. Add chicken and sausage; cook and stir 5 minutes. Remove from skillet.

Add onion, bell pepper, celery and garlic; cook and stir on medium heat until onion is softened. Stir in tomato, Creole Seasoning and cayenne pepper. Return chicken and sausage to skillet.

Add rice and stock; bring to boil. Reduce heat to low; cover and cook 25 minutes or until rice is tender, stirring occasionally.

Makes 8 servings.

***Cooking Tip:*** Save time by using rotisserie chicken and pre-chopped vegetable mix.