



“Make It Your Own” Jambalaya Bar



Start with Zatarain's Jambalaya Mix and make it your own by adding **Zatarain's Andouille** or **Cajun Smoked Sausage** and any combo of chicken, shrimp, meats and veggies. Serves 6. Find this recipe and more at www.zatarains.com!

Prep Time: 15 minutes

Cook Time: 45 minutes

INGREDIENTS:

2 1/2 cups water
1 package Zatarain's Jambalaya Mix, Original

Jambalaya Bar:

1 package **Zatarain's Andouille** or **Cajun Style Smoked Sausage**, thinly sliced
Cubed or rotisserie chicken
Cubed ham
Peeled and deveined shrimp
Sautéed bell peppers, tomatoes or mushrooms
Parsley or green onions
Anything else you like!



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PREPARATION:

Mix water and Rice Mix in large saucepan until well blended. Bring to boil.

Reduce heat to low; cover and simmer 25 minutes or until most of the water is absorbed and rice is tender.

Remove from heat. Let stand 5 minutes. Fluff with fork before serving.

Serve with add-ins for guests to make it their own!