Sausage & Shrimp Pastalaya

A one pot delicious meal, ready in 30 minutes! This weeknight winner features **Zatarain's Andouille** or **Cajun Smoked Sausage** and shrimp with a kick of heat from Creole Seasoning. All the flavors of a New Orleans Jambalaya – but served up with pasta. Serves 10. Find this recipe and more at www.zatarains.com!

Prep Time: 10 minutes Cook Time: 35 minutes

INGREDIENTS:
1 tablespoon vegetable oil
1 package (14 ounces) **Zatarain's Andouille** or **Cajun Smoked Sausage**, sliced 1/4-inch thick
1 medium yellow onion, chopped
1 small green bell pepper, chopped
2 ribs celery, finely chopped
1 container (32 ounces) chicken stock (4 cups)
1 can (14 1/2 ounces) petite diced tomatoes, undrained
8 ounces uncooked pasta, such as fusilli
2 teaspoons Creole Seasoning
1 pound large shrimp, peeled and deveined
2 tablespoons finely chopped fresh parsley

Shrimp & Sausage Pastalaya

PREPARATION:

Heat oil in large deep skillet on medium-high heat. Add sausage; cook and stir 5 minutes or until browned. Add onion, bell pepper and celery; cook and stir 5 minutes or until softened.

Add stock and tomatoes; bring to boil, stirring to release browned bits from bottom of skillet. Stir in pasta. Cook 15 to 20 minutes or until pasta is tender, stirring occasionally.

Stir in Creole Seasoning and shrimp. Reduce heat to low; cook and stir 4 minutes or until shrimp turn pink. Sprinkle with parsley and additional Creole Seasoning, if desired.