

# Jambalaya



This recipe takes a little work but the results are so worth the effort

Serves 8

4 pounds boneless, skinless chicken thighs	2 large green bell peppers, diced	4 large garlic cloves, finely minced
1t salt	1 large red bell pepper, diced	3 bay leaves
1/2t black pepper	4 celery stalks, sliced	8c chicken broth
2T canola oil	1/2t cayenne pepper	2c rice, uncooked
1 pound spicy, smoked sausage, sliced	2T Cajun seasoning	1 pound shrimp, peeled, deveined
2 large onions, diced	1 ~ 15oz can diced tomatoes, do not drain	

Season the chicken thighs with salt and pepper. Heat oil in a large heavy pot over medium~high heat. Add the chicken and sear on both sides. Remove from the pot and drain on paper towels.

Add the sausage to the fat and cook, stirring, until browned, about 5 minutes. Add the onions, bell peppers, celery, cayenne and Cajun seasoning and cook, stirring often, until the vegetables are softened, about 5 minutes. Add the tomatoes, garlic, and bay leaves and cook, stirring, about 2 minutes. Add the chicken stock and chicken. Bring to a boil. Reduce the heat to medium~low, cover, and simmer, stirring occasionally for 45 minutes.

Remove chicken pieces from the jambalaya and cool slightly. Skim the fat and dice chicken meat. Add the rice to pot and bring back up to a simmer, cover and cook until the rice is barely tender ~ depending upon type of rice you use it could be 10~25 minutes.

Return the diced chicken to the mixture. Add the shrimp to the pot, return to a simmer, and cover. Remove the pot from the heat and let sit, covered, for 15 minutes. Remove and discard the bay leaves. Adjust the salt, pepper, and cayenne to taste. Serve directly from the pot.

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**Debbie Spangler ~ Certified Personal Chef**

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