



SAUSAGE & SHRIMP JAMBALAYA

By Chef Jeremy Langlois

INGREDIENTS

2 tablespoons butter
8 ounces andouille sausage, cut into 1/4-
inch slices
2 tablespoons ground paprika
1 tablespoon ground cumin
½ teaspoon cayenne pepper
½ cup diced tomatoes
2 stalks celery, sliced 1/4 inch thick
1 large green bell pepper, diced
4 green onions, thinly sliced
1 teaspoon salt
1 bay leaf
1 cup uncooked rice
3 cups chicken stock
1 pound large shrimp, peeled and deveined
salt and ground black pepper to taste

DIRECTIONS

1. Place butter and sausage in a large stockpot over medium heat; cook and stir until sausage begins to brown, 5 to 6 minutes. Stir in paprika, cumin, and cayenne; cook for 1 minute.
2. Stir tomatoes, celery, green pepper, green onions, salt, and bay leaf into the sausage mixture.
3. Add rice and stir to combine. Stir in chicken stock, bring it to a simmer, then turn heat to low. Cover and cook until rice is just tender, about 45 minutes.
4. Stir in shrimp, replace lid and cook until shrimp are cooked through, about 5 minutes. Season with salt and black pepper.