Jambalaya
By Marjorie Sun
Adapted from Gourmet cookbook

1 hr. 20 min (20 min prep; one hour for cooking. Of that about 35 min is largely unattended.)
Can be made a day or two ahead.

Serve 4

Tips about the recipe
This is the recipe for the Mardi Gras jambalaya the Dinner Church crew has made for the
past 7 years. Andouille sausage is a must in my book for the spice kick. Trader Joe’s
carries it and United Market usually sells an Andouille sausage made by Aidell’s.

1 to 1-1/2 pound total of a mix of chicken thighs and breast meat, all skinless, boneless; cut into
bite-size chunks
3/4 pound Andouille sausage, cut into 1/4 inch coins
½ pound medium size shrimp (optional), thawed, shelled, deveined
1 large yellow onion, diced
2 large garlic cloves, minced
2 celery ribs, chopped
1/2 sweet red pepper, seeded, cut into 1/2 inch chunks.
1-1/2 cups long grain white rice, uncooked
2 cups chicken stock
2 tablespoons vegetable oil
1/2 cup Italian parsley, chopped
1/8 teaspoon cayenne
14 oz. can of diced tomatoes, drained. Or two medium tomatoes, diced
Italian parsley, chopped
Hot sauce

Heat oil, medium high, in a Dutch oven. Sauté chicken in batches until browned. Doesn’t need
to be cooked all the way through at this point. Add salt and pepper while browning. Transfer to
bowl. Sauté sausage until caramelized. (Add more oil if needed.) Set aside.
Sweat onions and garlic until soft. Add celery, sweet pepper and tomatoes. Stir for a couple of
minutes at medium heat.
Add cut up chicken, stock, rice, more salt and pepper. Bring to boil, then turn heat to low simmer
and cover. Cook for another 30 to 40 minutes. Peek a couple of times to make sure rice isn’t
burning. (If you’re adding shrimp, put them in the pot about 15 minutes after you start
simmering.) Add water or more stock if the rice looks dry. Once rice is tender, take the pan off
the stove and let sit for 10 minutes, pan covered. Then fluff the rice, mix in sausage and parsley.
Adjust salt and pepper. Garnish with parsley before serving. Serve with your favorite hot sauce.