

HH HOLLIE'S HOMEGROWN

Jambalaya (Chicken & Sausage)

*This Mardi Gras favorite is a tasty southern dish can feed a crowd and then some!
I have included a “Creole Seasoning Blend” you can make yourself or use your favorite store-bought blend.
“Laissez les bon temps rouler” ... “Let the good times roll.”*

Active Time: 20 minutes

Total Time: 30 minutes

Yield: 4 to 6 servings

Creole Spice Blend Ingredients:

2 teaspoons Smoked Paprika
2 teaspoon Oregano
2 teaspoon Basil
4 teaspoons Garlic Powder
4 teaspoons Onion Powder
1 teaspoon Cayenne Pepper
2 teaspoons sea salt
1 teaspoon black pepper

1. Mix all ingredients together in a mason-type jar. Put on lid and shake well.
2. Store in spice cabinet, make sure to label it!

Jambalaya Ingredients:

2 lbs. boneless chicken thighs, cut in 1–2-inch cubes
1 lb. smoked sausage (Andouille or Kielbasa, sliced in rounds)
4 cups Chicken Broth
2 cups uncooked rice
2 Tablespoons Olive Oil
2 cans diced, fire roasted tomatoes
1 large white onion
1 cup celery, chopped
1 large green bell pepper, chopped
1 tablespoon Creole Seasoning
2 bay leaves
1 teaspoon Thyme
1 teaspoon black pepper
Fresh chopped green onions and Parsley for garnish

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1. Pour 2 tablespoons olive oil in large Dutch oven or pot w/ lid. Add sausage and chicken on medium high heat. Cook and stir until browned, about 8 to 10 minutes.
2. Remove cooked chicken and sausage with slotted spoon on a plate.
3. Add onion, celery, bell pepper, Creole seasoning, bay leaves, and thyme to pot. Cook over medium heat until veggies are tender, about 6 minutes.
4. Stir on Rice and stir for about 3 minutes.
5. Add chicken broth, tomatoes, cooked chicken and sausage. Sir on high heat until it reaches a boil.
6. Cover reduce to simmer. Check occasionally until rice is tender, about 20 minutes.
7. Garnish with chopped green onions and parsley and serve!

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Creole Seasoning



Jambalaya!