

Easy One Pot Cajun Jambalaya Recipe

Cajun Seasoning

- ½ teaspoon salt
- ½ teaspoon garlic powder
- ½ teaspoon paprika
- ½ teaspoon onion powder
- ¼ teaspoon ground black pepper
- ¼ teaspoon cayenne pepper
- ¼ teaspoon dried oregano
- ¼ teaspoon dried thyme

Ingredients

- 2 tablespoon olive oil
- 1 pound andouille sausage links sliced
- 1 large onion chopped
- 1 red bell pepper chopped
- 1 green bell pepper chopped
- 2 stalks celery thinly sliced
- 2 skinless chicken breasts, boneless, cut into chunks
- 1 can (28 ounces) diced tomatoes
- 1 6oz can tomato paste
- 2 cups chicken broth
- ½ teaspoon dried thyme
- 2 teaspoons dried oregano
- 1 tablespoon Cajun seasoning
- ½ teaspoon cayenne pepper
- 1 pound shrimp 13-15 count
- Fresh parsley, chopped (optional)

Instructions

1. Add olive oil to your Dutch oven pot on medium high heat.
2. Add the sausage to the pot and cook for 5 minutes until crisp and browned.
3. Remove the sausage and add in the onion, bell pepper and celery.
4. Cook for 5-7 min, stirring every few minutes.
5. Reduce the heat and add the chicken, tomatoes, broth, thyme, oregano, Cajun seasoning and cayenne and cook, covered for 15-20 minutes.
6. Add the shrimp and sausage, stir and cook for 3-5, uncovered before serving.

Cooking Success Rice (White or Brown)

1. Fill a pot with water and bring to a boil.
2. Add one pouch (don't open the pouch) to the water.
3. Cook for 10 minutes.
4. Remove pouch from the water and allow to drain.

Serving

1. Scoop some rice into a bowl.
2. Ladle the jambalaya over the rice, sprinkle with fresh parsley and enjoy!

Yield: 8 servings; Prep Time: 10 minutes; Cook Time: 35 minutes; Total Time: 45 minutes

