

Name: Jambalaya – Sausage and Shrimp

Yield: Serves 8	Author: Barbara Walker		
Ingredients	Actual		Notes
	Weight	Measure	
Sausage, smoked (andouille)	1 lb		Slice sausage to taste
Shrimp, small	1 lb		
Vegetable oil		1 tsp	
Onion, Vidalia – 1 large			Chopped
Green bell pepper – 1 large			Chopped
Celery ribs - 3			Chopped
Garlic cloves – 3			Minced
Tomatoes – 1 can diced	28 oz		Undrained
Chicken broth – 1 can	10 1/2 oz		
Rice	1 cup		Uncooked
Worcestershire sauce		1 tbsp	
Salt	1 tsp		
Black pepper	1/2 tsp		
Preparation			
<ol style="list-style-type: none"> 1. Preheat oven to 350 degrees F. 2. Spray 13x9 baking dish with nonstick cooking spray. 			
Cooking Directions			
<ol style="list-style-type: none"> 1. Heat oil in skillet over medium to high heat until hot. Add sausage and cook and stir for 5 minutes or until sausage is lightly browned on both sides. Then remove from skillet and place in baking dish. 2. Then add onion, bell pepper, celery and garlic to skillet. Cook and stir for 3 minutes. Then add to sausage in baking dish. 3. Add tomatoes, broth, rice, Worcestershire sauce, salt and black pepper to skillet. Bring to boil over high heat. Then reduce heat to low and simmer for 3 minutes. Then pour over sausage in baking dish and stir until combined. 4. Cover tightly with foil and bake for 45 minutes or until rice is almost tender. Remove from oven and add shrimp and stir in. Then bake uncovered for 10 minutes. 			