

Jambalaya

4 servings

INGREDIENTS

- 1 tbsp. extra-virgin olive oil
- 1 onion, chopped
- 2 bell peppers, chopped
- Kosher salt
- Freshly ground black pepper
- 1 lb chicken breasts, cut into 1" pieces
- 1 tsp. dried oregano
- 6 oz andouille sausage, sliced
- 2 cloves garlic, minced
- 2 tbsp tomato paste
- 2 cups low-sodium chicken stock
- 1 (15-oz.) can crushed tomatoes
- 1 cups long grain rice
- 2 tsp. Old Bay seasoning
- 1 lb. medium shrimp - peeled
- 2 green onions, thinly sliced



DIRECTIONS

1. In a large pot over medium heat, heat oil. Add onion and bell peppers and season with salt and pepper. Cook until soft, about 5 minutes, then stir in chicken and season with salt, pepper, and oregano. Cook until the chicken is golden, about 5 minutes, then stir in andouille sausage, garlic, and tomato paste and cook until fragrant, about 1 minute more.
2. Add chicken broth, crushed tomatoes, rice, and Old Bay. Reduce heat to medium low, cover with a tight fitting lid, and cook until the rice is tender and the liquid is almost absorbed, about 20 minutes.
3. Add the shrimp and cook until pink, 3 to 5 minutes.
4. Stir in green onions just before serving.