

Jambalaya

written by The Recipe Exchange | May 11, 2017

Ingredients

4 Tbls. vegetable oil – divided
3 Lbs. broiler-fryer chicken parts
1/2 Lb. boneless pork – cut into thin strips
1/2 Lb. andouille OR smoked sausage – sliced to 1/2\”
1 cup sliced celery
1 cup chopped onion
1 cup chopped green pepper
1 clove garlic – minced
4 cups canned whole tomatoes – chopped, undrained
1 cup chicken broth
3/4 cup tomato paste
1 tsp. Tabasco® sauce
1 bay leaf
1/2 tsp. salt
1 tsp. dried oregano leaves
1 tsp. dried thyme leaves
1/2 tsp. ground allspice
1 1/2 cups uncooked rice

Directions

In 5-quart Dutch oven or pot, heat 2 tablespoons oil over medium-high heat. Add chicken and brown on all sides, about 10 minutes. Remove chicken from pan. Heat remaining 2 tablespoons oil in sauce pot. Add pork, sausage, celery, onion, green pepper and garlic. Stirring frequently, cook 8-10 minutes, or until tender. Stir in tomatoes, broth, tomato paste, Tabasco® sauce, bay leaf, salt, oregano, thyme, and allspice. Return chicken to pot. Reduce heat and simmer, covered, for 10 minutes. Stir in rice. Simmer, covered and stirring frequently, for 40 minutes, or until chicken and rice are tender, adding additional broth if rice begins to stick to bottom of pot.