

Anne's Jambalaya

Every person in New Orleans has his or her own way of making jambalaya. Here is my way. It's pretty basic and easily cut down or doubled. Like all slow simmer dishes, you build flavor as you go, so do not rush the steps.

Ingredients:

- 2 lbs. Boneless, skinless chicken cubed
- 2 lbs. Andouille or other Smoked Sausage cut in slices
- 2 Medium Onions cut in fine dice
- 6 Ribs of Celery cut in fine dice
- 2 Tbsp. Tomato Paste
- 3 cups Long Grain Rice
- 4 Green Onions finely sliced
- Creole Seasoning
- Salt and Pepper



Anne's Jambalaya - Directions

Directions:

1. Season the chicken liberally with Creole seasoning. It should be well coated. I still use Tony Chachere's seasoning, but there are many brands in the marketplace. Also, for this preparation, I usually prefer chicken thigh meat because it has more flavor than chicken breast.
2. Brown the chicken in a large heavy bottomed pot. Add the sausage and let it brown. Add the onions and sweat until translucent. Add the celery and peppers and cook until soft. Add the garlic.
3. To the meat and aromatics, add the chicken stock and tomato paste. Make sure you scrape the bottom of the pan well with a wooden spoon so that all the tasty brown bits get mixed up into the liquid.
4. Bring to a boil.
5. Gently stir in the rice, reduce to a simmer, and cover. Cook until all the liquid is absorbed and the rice is tender.
6. It should take between 15-20 minutes.
7. About halfway through, gently stir to redistribute the meat and making sure nothing is sticking to the bottom of the pot. Adjust the seasoning at this point for more salt, pepper or creole seasoning.

Make ahead tip: you can brown all the meat and cook the aromatics in the morning then finish cooking the rice right before guests arrive. I just pop the cooled pot in the fridge until then.