



DELICIOUS HOMEMADE CHICKEN AND SHRIMP JAMBALAYA BY: CHEF MATT AVARM

Ingredients:

½ Green Pepper – Diced
½ Red Pepper – Diced
½ Small Onion – Diced
1 – 14oz Can Diced Tomato
6 – 8oz Andouille or Italian Sausage – Sliced
6 – 8oz Shrimp
2 – 3 Cups of Chicken Stock – Bouillon is ok to use
4 – 6 Cups of Cooked Rice
Cajun Seasoning to include: Garlic, Paprika, Thyme, Cayenne Paper (Sparingly)
Salt and Pepper
Olive Oil

Cooking Method:

1. Heat a large heavy bottom skillet or pot on med-high heat
2. Add olive oil, sautéed chicken breast, sausage, pepper and onion
3. When vegetables are soft and meat is cooked, add diced tomato and turn heat to medium for 5 minutes
4. Add chicken stock and seasoning and cook for another 5 minutes
5. Add shrimp and cook until pink and firm
6. Taste your Jambalaya and adjust seasoning as needed
7. Fold in your rice and turn off the heat
8. You can experiment with different meats and veggies with this dish and find your own favorite combination