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Andouille, Shrimp and Chicken Jambalaya

2 Tbs Olive Oil, divided
1 lb Chicken Breasts, skinless & boneless, cut into 1" pieces
1 lb Chicken Thighs, skinless & boneless, cut into 1" pieces
1 large Onion, chopped
1 Green Pepper, chopped
4 stalks Celery, chopped
2 large Garlic Cloves, minced
3 fully cooked Andouille Sausage Links, cut into bite size pieces
2 Tbs Cajun Seasoning
½ tsp Thyme
1 tsp Smoked Paprika
1 - 28oz can San Marzano Tomatoes, diced
1 cup Chicken Broth
1 lb medium Shrimp, peeled and deveined
1 Tbs Hot Sauce

Garnish:

Parsley, chopped
Hot Sauce

Heat a 12" skillet over high heat. Add 1 Tbs Olive Oil to pan and swirl to coat. Add the chicken breasts and thighs...cook approx 4-5 mins until opaque on the outside. Then scrape into a 6 qt (at least) slow cooker. Return the pan to the high heat and add the remaining oil, and swirl to coat. Add chopped onion, pepper, celery and garlic and saute until softened...about 4 mins. Combine the veggies with the chicken in the slow cooker along with the andouille sausage, cajun seasoning, thyme, paprika, tomatoes and broth. Cook for 5 hours on low.

Turn slow cooker to high and add shrimp and hot sauce. Cook for about 15 mins until shrimp is cooked through. Serve over cauliflower "rice" (recipe follows). Enjoy!

Cauliflower "Rice"

1 Tbs Olive Oil
1 head Cauliflower, pulsed in food processor until it resembles rice

Heat large skillet or wok over high heat. Add oil and swirl to coat the pan. Add "riced" cauliflower to the pan and saute until softened to desired consistency. 3-4 mins for al-dente, 5-6 mins for softer "rice". Season with salt and pepper and serve.

Wine Pairing Recommendation

A crisp white wine such as Sauvignon Blanc is perfect to cut the heat of this spicy dish. We had a super grassy New Zealand Sauv Blanc and it was incredible! My husband is not a fan of spice...but the wine tamed it perfectly! Score for all!! ;-)) Cheers!!