

Chicken and Sausage Jambalaya

This chicken and sausage jambalaya is a delicious one pot meal that is perfect for Mardi Gras, or any time of year!

Prep Time 18 minutes

Cook Time 25 minutes

Total Time 43 minutes

Servings 8

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Ingredients

- 1.5 Tablespoons oil
- 1 pound raw chicken thighs, boneless & skinless, diced
- 1.5 tsp. Creole seasoning to taste
- 1 pound chicken andouille sausage, sliced
- 1 medium yellow onion, diced
- 2 bell peppers, any color, diced (or 3 cups tri-color pre-diced peppers)
- 2 stalks celery, diced (about 1 cup)
- 3 cloves garlic, finely minced
- 1/2 teaspoon dried thyme (or 1 tsp fresh chopped thyme leaves)
- 1 leaf bay
- 3 cups chicken stock
- 1 can (14 ounces) crushed tomatoes
- 1/2 tsp Optional: hot sauce (or more to taste - you can wait and add this at the end if you want to taste first!)
- 1.5 cups jasmine rice, rinse and drained
- chopped fresh parsley or green onion (optional garnish)
- salt and pepper, to taste

Instructions

1. Season the chicken thighs with salt, pepper and cajun seasoning.
2. Brown the chicken thighs for about 4 to 5 minutes, until most of the pinkness is gone.
3. Add the onions, celery and peppers, and cook for about 4 minutes, stirring frequently.
4. Stir in 1/2 tsp salt, 1/8 tsp pepper, garlic, bay, thyme and andouille sausage, and cook another 1.5 minutes
5. Add stock, hot sauce and rice (rinsed and drained - do not skip!), crushed tomatoes and stir, scraping any bits off the bottom.
6. Bring to a boil; reduce heat to low, and simmer covered until most of the liquid is absorbed (about 15 minutes), stirring frequently.
7. Turn OFF the heat, stir, recover, and let it sit for about another 8 to 10 minutes.
8. Remove the bay. Taste to see if you want to add more seasoning (hot sauce, salt, pepper, etc.)

9. Garnish with sliced green onions, parsley, hot sauce, etc.
10. Serve immediately.