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Chicken & Andouille Sausage Jambalaya Recipe

Posted By [Danno](#) On August 3, 2005 @ 4:39 pm In [Recipes](#) | [2 Comments](#)

Jambalaya is as synonymous with NOLA Cuisine as Gumbo! There are vicious debates about whether the dish is of French or Spanish origin. The word itself is from the French & Spanish word for Ham, *Jambon*. The *a la* is French, and the *ya* is said to be an African word for "Rice". Personally, I can't see how someone could dispute the dishes similarity to the Spanish *Paella*, but hey, my opinion is like everyone else's: Worthless. Here is what we do know about Jambalaya: It's delicious! So everyone quick arguing and get cooking! (Although I love that people in Louisiana argue about food!) Here is my recipe:

Chicken & Andouille Sausage Jambalaya Recipe

1 Tbsp Unsalted Butter
1 Cup [Andouille Sausage](#) ^[1], Diced
1/2 Cup Onion, Diced
1/2 Cup Bell Pepper, Diced
1/2 Cup Celery, Diced
2 Tbsp. Garlic, Minced
1/2 Cup Tomatoes, Diced
1/4 Cup Tomato Sauce
3/4 Cup Enriched Long grain Rice
1 3/4 Cup Chicken Stock
1 Tbsp Worcestershire Sauce
1 Tbsp Hot Sauce
1 Cup Boneless Chicken Thigh, Diced
(Seasoning Mix: 1/2 tsp Cayenne, 3/4 tsp White Pepper, 1 tsp Kosher Salt, 1/2 tsp Dried Thyme, 1/2 tsp Rubbed Sage, 3 Bay Leaves)
Preheat oven to 350 degrees.

Melt the butter, saute the [Andouille](#) ^[1] until slightly browned. Add 1/2 of the trinity (onion, bell pepper, celery) saute until tender. Add the Tomato and cook for about one minute, then add the Tomato Sauce, cook 1 minute more. Add the Rice, cook 1 minute. Add the Stock, Worcestershire, Hot Sauce, Garlic, Seasoning Mix, Bay Leaves, the other half of the Trinity, and Raw Chicken. Stir well and bake uncovered for about 30-40 minutes, or until the rice is cooked, but still has a little bite. Top with chopped Parsley, and sliced Green Onions. Put on some Zydeco and enjoy!

Yield: 2-3 servings

****NOTE**** You could substitute shrimp or other seafood for the chicken, and seafood stock for the chicken stock. You could also substitute ham, tasso, kielbasa, chorizo, etc, etc... for the Andouille. This dish is great for using up leftovers, its origins are all about stretching ingredients. As long as you keep the liquid/rice ratio you can use whatever you choose.

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[1] Andouille Sausage: <http://www.nolacuisine.com/2005/11/14/andouille-sausage-recipe/>

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