

SHRIMP AND SAUSAGE JAMBALAYA !

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INGREDIENTS

2 tablespoons butter
8 ounces andouille sausage, cut into 1/4-inch slices
2 tablespoons ground paprika
1 tablespoon ground cumin
½ teaspoon cayenne pepper
½ cup diced tomatoes
1 large green bell pepper, diced
2 stalks celery, sliced 1/4 inch thick
4 eaches green onions, thinly sliced
1 teaspoon salt
1 bay leaf
1 cup uncooked brown rice
3 cups chicken stock
1 pound large shrimp, peeled and deveined
salt and ground black pepper to taste

DIRECTIONS

Instructions Checklist

Step 1

Place butter and sausage in a large stockpot over medium heat; cook and stir for 5-6 minutes until sausage begins to brown.

Step 2

Stir in paprika, cumin and cayenne; cook for 1 minute.

Step 3 Stir tomatoes, celery, green pepper, green onions, salt, and bay leaf into sausage mixture.

Step 4 Add brown rice and stir to combine. Stir in chicken stock and turn heat to low. Cover and cook for until rice is just tender, about 45 minutes.

Step 5 Stir in shrimp, replace lid and cook for 5 minutes.
Season with salt and black pepper.

COOK'S NOTE:

Cooking time given is for short-grain brown rice. Other types of rice may cook faster or slower.

Enjoy!!!!