

Jambalaya is a classic dish made with shrimp, sausage, and plenty of seasonings. If you've never had it, try this simple recipe.



Prep Time: 25 mins

Total Time: 45 mins

Servings: about 7 cups

Ingredients

1 pound fresh or frozen peeled and deveined shrimp

1/2 cup chopped onion (1 medium)

1/3 cup chopped celery

1/4 cup chopped green sweet pepper

2 cloves garlic, minced

2 tablespoons cooking oil

2 cups chicken broth

1 14-1/2-ounce can diced tomatoes, undrained

1 Pound **Wyszynski Andouille or Kielbasa sausage**, halved lengthwise and cut into 1/2-inch slices

3/4 cup uncooked long grain rice

1 teaspoon dried thyme, crushed

1/2 teaspoon dried basil, crushed

1/4 teaspoon black pepper

1/4 teaspoon ground red pepper

1 bay leaf

Thaw shrimp, if frozen. Set shrimp aside. In a 12-inch skillet cook onion, celery, sweet pepper, and garlic in hot oil until tender. Stir in chicken broth, undrained tomatoes, Wyszynski sausage, rice, thyme, basil, black pepper, red pepper, and bay leaf. Bring to boiling; reduce heat. Simmer, covered, for 15 minutes. Stir in shrimp.

Return to boiling. Simmer, covered, about 5 minutes more or until shrimp turn opaque and rice is tender. Heat through. Discard bay leaf. Makes about 7 cups (6 main-dish servings).

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