

Jambalaya

Ingredient	US	Non-US
extra-virgin olive oil	1 tbsp.	
onion, chopped	1	1
bell peppers, chopped	2	2
salt		
freshly ground black pepper		
boneless skinless chicken breasts, cut into 1" pieces	1 lb.	
dried oregano	1 tsp.	
andouille sausage, sliced	6 oz.	
garlic, minced	2 cloves	2 cloves
tomato paste	2 tbsp.	
low-sodium chicken stock	2 cups	
can crushed tomatoes	15-oz.	
long grain rice, uncooked	1 cup	
Old Bay seasoning	2 tsp.	
medium shrimp, peeled and deveined	1 lb.	
green onions, thinly chopped	2	

Instructions:

1. In a large pot over medium heat, heat oil. Add onion and bell peppers and season with salt and pepper. Cook until soft, about 5 minutes, then stir in chicken and season with salt, pepper, and oregano. Cook until the chicken is golden, about 5 minutes, then stir in andouille sausage, garlic, and tomato paste and cook until fragrant, about 1 minute more.
2. Add chicken broth, crushed tomatoes, rice, and Old Bay. Reduce heat to medium low, cover with a tight-fitting lid, and cook until the rice is tender and the liquid is almost absorbed, about 20 minutes.
3. Add the shrimp and cook until pink, 3 to 5 minutes.
4. Stir in green onions just before serving.

Old Bay Seasoning: Old Bay Seasoning is a blend of herbs and spices that is marketed in the United States by McCormick & Company, and produced in Maryland. The seasoning mix includes celery salt, black pepper, crushed red pepper flakes, and paprika.



<https://www.delish.com/cooking/recipe-ideas/a53820/easy-homemade-cajun-jambalaya-recipe/>