

# R.J.'S CREOLE SAUSAGE & CHICKEN JAMBALAYA RECIPE



\*All ingredients are available for purchase at Horrocks Market!!!\*



## 1 LB. ANDOUILLE OR CHAURICE SAUSAGE:

Cooked and sliced into rounds (boil, bake or grill to cook)

\*Available only at Horrocks meat counter

## 1 LB. BONELESS, SKINLESS CHICKEN BREASTS OR THIGHS:

Cut into bite size chunks (approx. 1 inch)

\*Available at Horrocks meat counter

## INGREDIENTS:

- 2 Tbsp Extra Virgin Olive Oil, divided- **Aisle 9**
- 1 1/2-2 tsp Cajun or Creole Seasoning (whatever your favorite or preferred brand is)-**Aisle 8**
- 1 large Onion, diced-**Produce Dept.**
- 1 large Green Bell Pepper, diced-**Produce Dept.**
- 2-3 Celery Stalks, diced-**Produce Dept.**
- 4 Garlic Cloves, minced-**Produce Dept.**
- 1 can (16 oz.) Crushed Tomatoes, with liquid-**Aisle 10**
- 1/2 tsp Ground Black Pepper- **Aisle 8 or Display next to the Meat Counter**
- 1/4-1/2 tsp Cayenne Pepper (Depending on how hot you like it)-**Aisle 8 or Display next to the Meat Counter**
- 1 tsp Salt-**Aisle 8**
- 1/2 tsp (more or less to your liking) Hot Sauce-**Aisle 15**
- 2 tsp Worcestershire Sauce-**Aisle 16**
- 1 tsp Filé Powder (Sometimes called "Gumbo Filé")-**Aisle 8**
- 1 1/4 cups White Rice, Uncooked-**Aisle 13**
- 2 1/2 cups (20 fl. Oz.) Chicken Stock-**Aisle 14**



## Directions:

Heat 1 tablespoon of olive oil in a large cast iron Dutch oven (or a large heavy bottomed pot) over medium heat. Season the sausage and chicken pieces with Cajun seasoning. Saute sausage until browned. Remove with slotted spoon, and set aside. Add the remaining tablespoon of olive oil, and saute chicken pieces until lightly browned on all sides. Remove with a slotted spoon, and set aside.

In the same pot, using the drippings from the sausage and chicken to add depth of flavor; sauté onion, bell pepper, celery and garlic until tender. Stir in crushed tomatoes, and season with cayenne pepper, black pepper, salt, hot pepper sauce, Worcestershire sauce and filé powder. Stir in chicken and sausage. Continue to cook, stirring occasionally for approximately 10 minutes.

Stir in the rice and chicken broth. Bring to a boil, reduce heat, and simmer, COVERED (DO NOT remove the lid once the rice is simmering) for 20 to 25 minutes, or until liquid is absorbed.

Serve and enjoy!

**\*BONUS FUN FACT:** In Cajun and Creole cooking; the onions, green bell peppers and celery are known as "The Holy Trinity" due to their importance as the main base of flavor for the majority of their cuisine! It's the Cajun and Creole equivalent to the French "Mirepoix" and the Italian "Sofrito".

**Horrocks MEATS**