

# Becca's Jambalaya

Yield: 4 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-cooking-jambalaya-recipe>

## Ingredients:

- andouille sausage sliced 1/4 inch thick - 2 cups
- jambalaya Tony Chachere's Creole, Dinner Mix - 1 8-oz box
- 2 1/4 cups water
- 1 cup long-grain rice
- chicken broth homemade is best 2 1/4 cups
- onion a mix of yellow, red, and green onions, tops included, all chopped - 2 cups total
- bell peppers a mix of yellow, red, and green, all chopped - 2 cups total
- celery chopped - 1 cup
- garlic minced - 1 heaping Tablespoon
- 2 bay leaves
- 1/3 tomatoes a 32-oz can, break up the, with your fingers as they go in, reserve the tomato juice to add if necessary
- 1/3 diced tomatoes
- 1/3 tomato sauce
- 1 pinch sugar
- 1 teaspoon dried thyme
- Tabasco Sauce
- sprinkles
- 1 teaspoon oregano
- 1/2 teaspoon cayenne pepper
- Creole seasoning Tony Chachere's, to taste
- 2 pounds shell Remove, and store shrimp in ice water while shelling.
- 1/2 lemon
- 1 pound shrimp

## Nutrition:

1. Calories: 1210 calories
2. Carbohydrate: 220 grams
3. Cholesterol: 175 milligrams

4. Fat: 10 grams
5. Fiber: 10 grams
6. Protein: 61 grams
7. Sodium: 320 milligrams
8. Sugar: 11 grams

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