

Classic Jambalaya

Yield: 4 min
Total Time: 45 min

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

Ingredients:

- 2 tablespoons butter
- 1 pound chicken breast cut into bite-sized pieces
- 1/2 pound andouille sausage sliced in 1/4 inch slices
- 1 yellow onion chopped
- 3 cloves garlic minced
- 1 green bell pepper diced
- 1 stalk celery diced
- 1 cup long-grain rice white
- 14 1/2 ounces diced tomatoes
- 2 tablespoons Creole seasoning see recipe below
- 2 teaspoons hot sauce
- 1 teaspoon worcestershire sauce
- 2 cups chicken broth
- 2 bay leaves
- 3/4 teaspoon salt
- 1/2 pound shrimp medium raw, deveined, optional: tails removed
- 4 green onions thinly sliced

Nutrition:

1. Calories: 650 calories
2. Carbohydrate: 51 grams
3. Cholesterol: 215 milligrams
4. Fat: 27 grams
5. Fiber: 4 grams
6. Protein: 52 grams
7. SaturatedFat: 10 grams
8. Sodium: 1190 milligrams
9. Sugar: 5 grams

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