

Mr. G's Crawfish Jambalaya

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-style-seafood-rice-recipe>

Ingredients:

- 1 pound andouille sausage browned Savoie's hickory smoked, cut into half moons
- 2 cups chopped onion sautéed in couple of tablespoons of peanut oil
- 1 chopped green bell pepper
- 1 red bell pepper chopped
- 2 sticks celery chopped
- 2 teaspoons minced garlic
- 14 1/2 ounces fire roasted tomatoes can of diced
- 1 cup bloody mary mix Mr. T's Bold and Spicy
- 3 tablespoons worcestershire
- 4 cups chicken broth
- 1 teaspoon emeril's essence
- 1 teaspoon seafood Paul Prudhomme's, magic
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon seasoning Slap ya Mama
- 2 pounds crawfish peeled, tails
- 4 cups rice
- 1/2 cup green onion as garnish, optional
- salt or pepper, to taste
- Crystal Hot Sauce to taste

Nutrition:

1. Calories: 890 calories
2. Carbohydrate: 79 grams
3. Cholesterol: 325 milligrams
4. Fat: 35 grams
5. Fiber: 5 grams
6. Protein: 64 grams
7. SaturatedFat: 10 grams

8. Sodium: 1400 milligrams
 9. Sugar: 7 grams
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