

Servings: 2-4
Pre-class prep required

JAMBALAYA SEASONING SPICE

REQUIRED EQUIPMENT

- ☐ small bowl

INGREDIENTS:

- ☐ 1 bay leaf
- ☐ ½ tsp
 - ☐ dried thyme
 - ☐ paprika
 - ☐ salt
 - ☐ garlic powder
- ☐ ¼ tsp
 - ☐ dried oregano
 - ☐ onion powder
 - ☐ black pepper

Pre-class prep

- ☐ Mix Jambalaya spices into a small bowl.

JAMBALAYA

REQUIRED EQUIPMENT

- ☐ large bowl
- ☐ dutch oven
- ☐ slotted spoon
- ☐ roaster pan/large pyrex dish (you cannot use dutch oven in the oven)

INGREDIENTS:

- ☐ 3 tbsp butter
- ☐ Cut into bite-sized pieces:
 - ☐ 1 boneless chicken breast
 - ☐ 1 spicy Italian sausage
 - ☐ ½ ham steak cut into 1 inch pieces
 - ☐ 10 (16/20) raw shrimp, peeled and deveined (optional)
- ☐ Coarsely chop the following:
 - ☐ ¼ cup red pepper
 - ☐ ¼ cup green pepper
 - ☐ ¼ cup celery
 - ☐ ½ cup onion
- ☐ 1 cup tomato sauce
- ☐ 1 cup chicken stock

- ☐ 1 cup Uncle Ben's converted rice
- ☐ ½ can tomatoes, strained and coarsely chopped
- ☐ ¾ tbsp garlic, minced or pureed
- ☐ ½ tsp Worcestershire sauce

ENHANCING HERBS

- ☐ Chopped finely
 - ☐ fresh parsley (1 tbsp)
 - ☐ fresh thyme (½ small stock)

Pre-class prep

1. Cut all the above meat into bite-sized pieces.
 - a. 1 boneless chicken breast
 - b. 1 spicy/reg. Italian sausage
 - c. 10 (16/20) raw shrimp, peeled and deveined
2. Coarsely chop veggies. Not Enhancing Herbs.

DIRECTIONS:

1. Preheat the oven to 350°.
2. Generously season chicken and shrimp with 1 tsp of spice mix each.
3. Saute in 3 batches in a dutch oven or large pot:
 - a. Melt 1 tbsp butter in a large pot over high heat.
 - i. Sauté sausage until meat starts to brown.
 - ii. Add 1 tbsp butter if required and brown seasoned chicken. Does not have to be fully cooked. Remove from the pot.
 - b. Melt 1 tbsp butter
 - i. Add shrimp and cook 2-3 mins. Remove from the pot.
 - c. Melt 2 tbsp butter
 - i. Cook onions until translucent adding 1 tsp of spice mix, 1 tbsp garlic.
 - ii. Add celery and cook for 5 mins.
 - iii. Add peppers and cook for 2 mins.
4. Over high heat, with 1 tbsp butter, sauté chopped **drained** canned tomatoes, scraping bottom of the pan to deglaze.
5. Add **uncooked** rice to the pot and lightly sauté.
6. Add garlic, tomato sauce. Stir to combine.
7. Add chicken stock,
8. Bring mixture to boil.
9. Remove from heat, add Worcestershire and enhance herbs. Stir to incorporate.
10. Pour jambalaya into a large baking dish/roaster and check spice/water/rice ratio. Cover and SEAL with aluminum foil and place in the oven. A lid will not work as it will let out too much steam
11. Bake for 30 to 40 minutes, checking after 56 minutes; stir slightly if needed. Jambalaya is ready when rice is tender but still slightly crunchy, and all liquid has evaporated.
12. Remove from heat and let stand 5 minutes before serving.