



Cajun Jambalaya

This New Orleans favorite will taste even better when using clam broth as an easy to make fish stock substitute! Serves 4-6

- 3 ½ Tbsp Creole Seasoning, see recipe below
- 1 lb medium shrimp, peeled, deveined
- 1 lb skinless boneless chicken
- 4 Tbsp olive oil
- ¼ cup chopped onion
- ¼ cup chopped green bell pepper
- ¼ cup chopped celery
- 2 Tbsp chopped garlic
- ½ cup chopped tomatoes
- 3 bay leaves
- 1 tsp Worcestershire sauce
- 1 tsp jalapeno hot sauce
- 1 cup rice
- 2 envelopes St. Ours Clam Broth
- 1 cup chicken stock
- 5 oz cooked Andouille sausage, sliced thin
- salt and pepper

Cut chicken into bite size pieces, sauté over medium heat in half the oil until golden brown. Place chicken in a large bowl with the raw shrimp, add the Creole seasoning, stir to coat completely, set aside. In a large saucepan heat remaining oil over medium high heat until shimmering, add onion, pepper and celery, sauté until edges brown. Add garlic, tomatoes, bay leaves, Worcestershire and hot sauce. Stir in rice and slowly add the chicken broth and St. Ours Clam Broth dissolved in 2 cups hot water. Cover, reduce heat to medium, cook for about 15 minutes until most of the liquid is absorbed, stirring occasionally. Stir in shrimp, chicken and sausage. Cover the pot, cook for about 10 minutes until the chicken and shrimp are cooked through. Season to taste with salt, pepper and hot sauce.



Creole Seasoning Mix (Makes enough for more than one recipe)

Mix until well combined

- 1 Tbsp paprika
- 1 tsp salt
- 2 tsp garlic powder
- 1 tsp black pepper
- 1 tsp onion powder
- 1 tsp cayenne pepper
- 1 tsp dried oregano
- 1 tsp dried thyme

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