

Chicken and Seafood Jambalaya

Category: Creole

Servings: 4

Rating: 10

Source: Paul Prudhomme

Description:

This is spicy, especially with the Creole Hot Sauce, but really good. The rice comes out with an almost oily texture that I really like.

Don't be worried about making too much, it makes great left overs!

Ingredients:

bay leaf	2
cayenne pepper	1/2 tablespoon
salt	1/2 tablespoon
oregano	1/2 tablespoon or 2 tablespoons fresh
white pepper	1/2 tablespoon
thyme	3/4 teaspoon dried or several sprigs fresh
pepper	1 teaspoon
back bacon	1/2 cup chopped
andouille sausage	1 cup, peeled and sliced
onion	2 cup chopped
celery	1 cup chopped
green bell pepper	3/4 cup chopped
garlic	1/2 tablespoon minced
green onion	1/2 cup chopped
tomato	1 14 ounce can chopped
shrimp	24 medium size
butter, unsalted	2 tablespoon
chicken	1 pound boneless
tomato sauce	3/4 cup
fish stock	2 cup
rice	2 cup uncooked converted
scallops	24 medium size
sub-recipe	Creole Hot Sauce

Instructions:

Make the seasoning mix by blending together the first 7 ingredients. Prepare the back bacon and sausage. Chop the onion, celery, and green peppers and set aside. Mince the garlic and green onion and chop the tomatoes. Peel the shrimp.

Melt butter over medium heat and saute the back bacon and sausage until crisp, stirring frequently. Add the onions, celery, and bell pepper and saute until tender but still firm. Add the chicken and raise the heat to high for about a minute. Reduce heat to medium and add the seasoning mix and garlic and cook for three minutes or so, stirring constantly. Add the tomatoes and cook until chicken is tender, stirring frequently. Add the tomato sauce and cook for about seven minutes. (May be set aside for later final cooking at this point).

Stir in the stock and bring to a boil. Then stir in green onions and cook for briefly. Add the rice, shrimp, and scallops, stir well and remove from heat. Transfer to an ungreased pan and bake at 350° until the rice is tender, about 20-30 minutes. Remove the bay leaves and thyme sprigs and serve with Creole Hot Sauce.