



Seafood Jambalaya



4 Servings



50 minutes

Ingredients :

- Long -grain rice
- Shrimp
- Crab meat
- Smoked sausage
- Onion
- Green bell pepper
- Celery
- Garlic
- Crushed tomatoes
- Chicken stock
- Olive oil
- Paprika
- Cajun seasoning
- Dried thyme
- Bay leaf
- Salt
- Black pepper



Instructions :

1. Heat olive oil in a large pot over medium heat and add the smoked sausage . Cook until lightly browned ,then remove and set aside .
2. In the same pot ,add onion ,green bell pepper ,and celery ,and cook until softened and fragrant .
3. Stir in garlic and cook for about 30 seconds until aromatic .
4. Add crushed tomatoes ,chicken stock ,paprika ,Cajun seasoning ,dried thyme ,bay leaf,salt ,and black pepper ,then mix well .
5. Stir in the rice ,cover ,and simmer until the rice is tender and has absorbed most of the liquid .
6. Add shrimp ,crab meat ,and cooked sausage ,then gently mix and cook until the seafood is just cooked through .
7. Remove from heat ,cover ,and let the jambalaya rest for 10 minutes before serving .