

Jambalaya

- 2.5 Servings

Cookware

- **LARGE POT**
- **LARGE SKILLET**

Ingredients

- 1 BOX - **ZATARAINS RED BEANS AND RICE MIX**
- 12 OZ - **CRAWFISH**
- 12 OZ - **ANDOUILLE SAUSAGE**
- 1 QTY - **WHITE ONION**
- 1 QTY - **BELL PEPPER**
- 1 CUP - **HASH BROWNS**
- 1 TBSP - **OLIVE OIL**
- 1 TBSP - **TABASCO**

Instructions

1. Slice **ANDOUILLE SAUSAGE** into coins. Separate into **LARGE SKILLET**.
2. Chop **WHITE ONION** and **BELL PEPPER**. Separate into **LARGE POT**.
3. (a) Sear **ANDOUILLE SAUSAGE** over medium heat until browned. Remove and set aside. (b) Sear **BELL PEPPER** and **WHITE ONION** on medium heat for 9 minutes.(c) Separate **HASH BROWNS** and **OLIVE OIL**. (d) Separate **CRAWFISH**.(e) Separate **TABASCO**.
4. (a) Cook **HASH BROWNS** and **OLIVE OIL** in **LARGE SKILLET** over medium-high heat. Cook 5 minutes, turn, and cook an additional 5 minutes until golden brown.(b) Add a little over 3 quarts of water to **LARGE POT** for each box of rice. Stir in **ZATARAINS RED BEANS AND RICE MIX**, **ANDOUILLE SAUSAGE**, and **TABASCO**. Bring to a boil. Cook for 18 minutes, stirring occasionally.
5. Stir in **CRAWFISH** to **LARGE POT** and cook an additional 7 minutes.
6. Stir in **HASH BROWNS** to **LARGE POT**. Remove from heat.