



WEEKDAYS 1e|12p|c



## John Besh's Shrimp, Chicken, and Andouille Jambalaya

skill level

easy

time

60-120min

servings

6 to 8

cost

\$

Contributed by: [John Besh](#)

Serve up this traditional rice dish in honor of New Orleans. Customize your jambalaya with your favorite meat and veggie mix-ins.

### ingredients

1/2 pound Bacon (diced)  
 1 1/2 pounds Andouille Sausage (diced)  
 3 tablespoons Lard  
 1 pound fresh Pork Sausage (removed from casings)  
 4 skinless boneless Chicken Thighs (roughly cut into 1-inch cubes)  
 Salt  
 freshly ground Black Pepper  
 1 large Onion (diced)  
 2 Bell Peppers (seeded and diced)  
 3 stalks Celery (diced)  
 3 Garlic Cloves (minced)  
 2 cups converted Louisiana White Rice  
 1 teaspoon dried Thyme  
 2 dried Bay Leaves  
 1 1/2 tablespoons Pimenton de la Vera or smoked Paprika  
 1 teaspoon Cayenne Pepper  
 1 tablespoon Celery Salt  
 2 cups Canned Crushed Tomatoes  
 2 cups Basic Chicken Stock  
 1 1/2 pounds Louisiana White Shrimp (or other wild American shrimp; peeled and deveined)  
 1 bunch Green Onions (chopped)

### kitchenware

- Dutch Oven
- Liquid Measuring Cup
- Measuring Cup (set)
- Measuring Spoons
- Chef's Knife
- Cutting Board

### steps

### ingredients per step

### instructions

1

Heat a large dutch oven over high heat until it is hot, then reduce the heat to moderate. This will allow the heat to be uniform all over, preventing those little hot spots that are likely to burn.

2

1/2 pound Bacon (diced)  
 1 1/2 pounds Andouille Sausage (diced)  
 3 tablespoons Lard  
 1 pound fresh Pork Sausage (removed from casings)  
 4 skinless boneless Chicken Thighs (roughly cut into 1-inch cubes)

Render the bacon with the sausages and the lard in the hot pot, stirring slowly with a long wooden spoon or a spade. While the pork is rendering, go ahead and season the chicken thighs with salt and black pepper. Add the chicken to the pot, stirring, and cook until the chicken becomes golden brown, about 5 minutes.

Salt  
freshly ground Black Pepper

3	1 large Onion (diced) 2 Bell Peppers (seeded and diced) 3 stalks Celery (diced) 3 Garlic Cloves (minced)	After the chicken has browned, add the onions to the pot and allow them to caramelize, about 15 minutes. Add the bell peppers, celery, and garlic, celery and cook for about 5 minutes. Continue stirring from time to time so that everything in the pot cooks evenly.
4	2 cups converted Louisiana White Rice 1 teaspoon dried Thyme 2 dried Bay Leaves 1 1/2 tablespoons Pimenton de la Vera or smoked Paprika 1 teaspoon Cayenne Pepper 1 tablespoon Celery Salt	Next add the rice, thyme, bay leaves, pimentón, cayenne, salt, black pepper, and the celery salt to the pot and cook, stirring often, for 3 minutes.
5	2 cups Canned Crushed Tomatoes 2 cups Basic Chicken Stock	Increase the heat to high and add the tomatoes and Chicken Stock to the pot. Bring the stock to a boil. Reduce the heat to medium-low, cover, and simmer for 15 minutes.
6	1 1/2 pounds Louisiana White Shrimp (or other wild American shrimp; peeled and deveined) 1 bunch Green Onions (chopped)	While the rice is cooking in the covered pot, season the shrimp with salt and pepper and save them, along with the green onions, to be added at the last minute.
7		After the rice has simmered for 15 minutes, go ahead and remove the lid from the pot and fold in the shrimp and green onions. Turn off the heat and let everything continue to cook in the hot covered pot for an additional 10 minutes. Remove the lid, fluff the jambalaya, and serve!

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