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CREOLE CHICKEN SAUSAGE JAMBALAYA

with Jasmine Rice

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated

PREP IN **10 MIN** READY IN **35 MIN**



Garlic
(2 Cloves | 4 Cloves)



Roma Tomato *
(1 | 2)



Chicken Sausage Mix *
(1 | 2)



Blackening Spice
(1 | 2)



Jasmine Rice
(1 | 2)



Chicken Stock Concentrate
(1 | 2)



Yellow Onion
(1 | 1)



Green Bell Pepper *
(1 | 2)



Celery *
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Hot Sauce
(Optional)

Cooking Oil
(2 tsp | 4 tsp)

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If your pan doesn't have a lid, no problem! Use the bottom of a baking sheet or a piece of foil in step 4 to help keep the jambalaya warm instead.

1.



Wash and dry produce. Peel and finely chop or grate **garlic**. Dice **tomato** into ½-inch pieces. Heat a **drizzle of oil** in a large pan over medium-high heat. Add **sausage** and cook, breaking up meat into pieces, until browned, 2–3 minutes (*it'll finish cooking in the next step*).

2.



Add **garlic**, **tomato**, and 2½ tsp **Blackening Spice** (5 tsp for 4 servings—you'll use the rest later) to pan with **sausage**. Cook, stirring often, until fragrant, 1 minute. Stir in **rice**, **stock concentrate**, 1¾ cups **water** (3½ cups for 4), and ¾ tsp **salt** (1½ tsp for 4). Bring to a boil; cook, stirring occasionally, 3–4 minutes. Cover pan with lid and reduce heat to low. Cook until rice is tender, 15–18 minutes. (*If mixture seems dry, add a splash more water.*)

3.



While jambalaya cooks, halve, peel, and finely dice **half the onion** (whole onion for 4 servings). Core, deseed, and dice **bell pepper** into ½-inch pieces. Thinly slice **celery** on a diagonal.

4.



Heat a **drizzle of oil** in a medium pan over medium-high heat. Add **onion**, **bell pepper**, **celery**, **remaining Blackening Spice**, ¾ tsp **salt** (1¼ tsp for 4 servings), and a **pinch of pepper**. Cook, stirring occasionally, until softened, 8–10 minutes. Keep covered off heat.

5.



Once rice is tender, stir **half the veggies** into pan with **rice**. If you've got some on hand, season with **hot sauce** from your pantry if desired. Taste and season with **salt** and **pepper**. Divide **jambalaya** between bowls and top with remaining veggies.

Chicken Sausage is fully cooked when internal temperature reaches 165 degrees.

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