# **EveryPlate**

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## WHAT WE SEND (2 servings | 4 servings)

PREP IN 10 MIN READY IN 35 MIN



★ Keep refrigerated

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)





## WHAT YOU'LL NEED

**Kosher Salt Black Pepper**  (Optional)

Cooking Oil (2 tsp | 4 tsp)

**Hot Sauce** 

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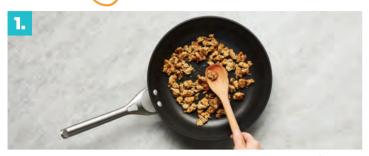


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If your pan doesn't have a lid, no problem! Use the bottom of a baking sheet or a piece of foil in step 4 to help keep the jambalaya warm instead.



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).



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.)



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.



Heat a drizzle of oil in a medium pan over medium-high heat. Add onion, bell pepper, celery, remaining Blackening Spice, 3/4 tsp salt (11/4 tsp for 4 servings), and a pinch of pepper. Cook, stirring occasionally, until softened, 8–10 minutes. Keep covered off heat.



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.