

A close-up photograph of a bowl filled with Cajun Shrimp Jambalaya. The dish features large, succulent shrimp, sliced sausage, and rice, all coated in a rich, reddish-orange sauce. The bowl is set on a textured blue-grey cloth. The text "CAJUN SHRIMP JAMBALAYA" is overlaid in white, bold, sans-serif font in the center of the image.

CAJUN SHRIMP JAMBALAYA

INGREDIENTS

- 3 tablespoons olive oil
- 3 stalks celery, chopped
- 1 medium red onion, diced
- 4 small chopped bell peppers (combination of green, red, yellow, and orange)
- 1 jalapeño, cored, seeded and diced
- 4 cloves of garlic, minced
- 2 boneless/skinless chicken breasts, cubed
- Salt and pepper
- 14 oz package Polish or Andouille sausage, sliced
- 1 ½ cups long grain rice
- 3 cups chicken broth
- 2 tablespoons cajun seasoning
- 28 oz can crushed tomatoes
- 1 ½ cups frozen okra
- Optional: green onions as garnish
- 16 oz Ultra Natural **Cajun Shrimp**

DIRECTIONS

1. In a large heavy pan, drizzle olive oil and add in the celery, bell peppers, onion, jalapeño and garlic. Sauté vegetables over medium-high heat until they become tender. Roughly 4 minutes.
2. Sprinkle salt and pepper onto chicken pieces. Add chicken and sausage to the pan of vegetables. Continue to sauté everything until the chicken is no longer pink.
3. Add in the chicken broth, crushed tomatoes, rice and cajun seasoning. Mix until well combined.
4. Cover the pan with a lid, lower the heat to medium-low. Allow jambalaya to simmer until rice is fully cooked and tender. Roughly 25-30 minutes. Stir every 4-5 minutes to prevent the rice from sticking to the bottom of the pan.
5. Fold in cajun shrimp and okra. Let heat through, about 5 minutes.
6. Taste the jambalaya to see if you need to add more spice.

Serves 8