



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

JUNE 2017  
Recipe 97

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## Jambalaya with Andouille Sausage & Shrimp

### PREPARATION

- 1 - Place olive oil and sausage in a large stockpot over medium heat; cook and stir for 5-6 minutes until sausage begins to brown.
- 2 - Stir in paprika, cumin and cayenne; cook for 1 minute.
- 3 - Stir tomatoes, onions, celery, green pepper, green onions, garlic, okra and bay leaf into sausage mixture.
- 4 - Bring to a boil, add brown rice and stir to combine. Stir in chicken stock and turn heat to low. Cover and cook for until rice is just tender, about 50 minutes.
- 5 - Stir in shrimp, replace lid and cook for an additional 5 minutes. Season with salt and black pepper.

## Jambalaya with Andouille Sausage & Shrimp

Cook's Note: While jambalaya is traditionally likened to a thick rice stew, it's one of those dishes that offers a lot of variants. Simply turn up or down the spice and add more stock to effortlessly transform into a hearty soup recipe.

Bon Appétit  
-George



(photo by Marc-Henri)

### INGREDIENTS

- 2 tablespoons extra virgin olive oil
- 8 ounces andouille sausage, cut into 1/4-inch slices
- 2 tablespoons ground paprika
- 1 tablespoon ground cumin
- 1/2 teaspoon cayenne pepper
- 1 cup diced tomatoes
- 1 large green bell pepper, diced
- 2 stalks celery, sliced 1/4-inch thick
- 4 green onions, thinly sliced
- 2 cloves garlic, minced
- 1 cup okra cut into 1/4-inch slices
- 1 bay leaf
- 1 cup uncooked brown rice
- 3 cups chicken stock
- 1 pound large shrimp, peeled and deveined
- salt and ground black pepper to taste

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