

ZATARAIN'S
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The Big Easy Jambalaya

This spicy, flavorful dish is perfect for a Mardi Gras party, and it really is “big easy.” The recipe can be easily doubled to serve 12 by using two packages of the Jambalaya Mix, doubling all the other ingredients and cooking in a Dutch oven or stock pot.

Makes 6 (1-1/3 cup) servings

Prep time: 5 minutes

Cooking time: 35 minutes

Ingredients

1 tablespoon olive oil

1 cup chopped onion

2 bell peppers (preferably one yellow and one green), diced

1 can (14.5 ounces) fire roasted diced tomatoes, undrained

3/4 cup water

1 package (8 ounces) Zatarain's Reduced Sodium Jambalaya Mix

1 package (12 ounces) fully cooked smoked andouille sausage, sliced

1 pound peeled and deveined uncooked large shrimp, thawed if frozen

1/4 cup chopped parsley (optional)

Directions

Heat oil in a large saucepan over medium heat. Add onion; sauté 5 minutes. Add bell peppers; sauté 1 minute. Add tomatoes, water and Jambalaya Mix; bring to a boil over high heat. Reduce heat to low; cover and simmer 15 minutes.

Stir in sausage and shrimp. Cover and cook an additional 10 minutes or until most of liquid is absorbed, shrimp are opaque and vegetables and rice are tender. Remove from heat. Let stand 5 minutes. Top with parsley if desired.