



Chicken Sausage Jambalaya

Ingredients:

Serves 4

- 2-3 links **Cajun-Style Andouille Bilinski's Chicken Sausage**, sliced
- 1 (28-ounce) can peeled whole tomatoes
- 3 cups low-sodium broth
- 1 1/4 pounds boneless, skinless chicken thighs
- 3/4 pound peeled and deveined shrimp
- Salt and pepper
- 1 tbsp vegetable oil
- 1 yellow onion, diced
- 2 green bell peppers, diced
- 4-5 celery ribs, diced
- 4 cloves garlic, minced
- 1 tsp tomato paste
- Louisiana-style hot sauce, additional to taste
- 2 tsp fresh thyme leaves, minced
- 1 tsp dried oregano
- Cayenne pepper, to taste
- 1/4 tsp garlic powder
- 2 bay leaves
- 2 cups long-grain rice
- 4-6 scallions, sliced

Instructions:

1. Strain tomatoes and add juice to a 4-cup measuring cup or bowl. Continue by carefully tearing tomatoes open to release extra liquid inside and add that to your measuring cup or bowl as well. Add chicken stock to your tomato juice so you have a total of 4 cups of liquid. Set aside. Crush remaining tomatoes well with your hands and set those aside as well.
2. Preheat oven to 325. Season chicken with salt and pepper. In a Dutch oven, heat oil over medium-high heat. Add whole chicken thighs and cook, turning, until browned on both sides. Transfer your chicken to a cutting board, cut into 1/2-inch chunks and set aside.
3. Add Bilinski's chicken sausage to your Dutch oven stirring often, until they begin to brown. Next, add onion, bell pepper, celery, and garlic. Continue stirring mixture until vegetables just begin to turn golden, approximately 7-8 minutes.
4. Stir in tomato paste, adding hot sauce, thyme, oregano, cayenne, garlic powder, and black pepper. Add crushed tomatoes, tomato & stock mixture, diced chicken, and bay leaves and bring to a simmer. Season with salt to taste.
5. Stir in rice and return to a simmer. Cover with lid and transfer to oven. Bake until liquid is fully absorbed and rice is tender, about 40 minutes.
6. Stir in shrimp and return to oven until shrimp are just cooked through, about 5-6 minutes. Cover pot and let rest 15 minutes. Remove bay leaves.
7. Serve with Louisiana-style hot sauce and top with sliced scallions as desired.

*Recipe adapted from **Serious Eats**

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