

Majik Jambalaya

Yield: 8 servings

Prep time: 25 min (or more depending on seafood)

Total time: 60-70 minutes

Ingredients

Celery, diced | 1 cup

Yellow onion, diced | 1 ½ cups

Green bell pepper | 1 cup

Garlic, minced | ¼ cup

Tomato paste | 1 Tablespoon

Majik Gourmet Pepper Sauce | 2 ½ Tablespoons

Chicken Stock, prepared | 2 cups

Long Grain Rice | 1 cup

Andouille Sausage, sliced or diced | ¾ pound (12 oz)

Chicken Breast, cubed into 1" chunks | 1 ½ pounds (24oz)

Shrimp, 16-20 count, peeled and deveined | 1 pound

Cajun Seasoning | 2 teaspoons, plus more to taste

Salt and pepper | to taste

Directions

In heavy bottomed or cast iron skillet, cook sausage and chicken in 1 tablespoon of oil over medium heat until nearly done (roughly 7-8 minutes). Reserve

drippings in pan, hold meat to the side until later. In same skillet, over med high heat, add all vegetables (celery, green pepper, onion, garlic) and cook for 8-10 minutes, until onions are translucent. Add Majik, cajun seasoning, and tomato paste and cook for about 4 minutes stirring constantly, until paste takes on a brick red, almost maroon color. Quickly whisk in chicken stock and bring to boil. Add pre-washed rice and stir, let boil for a minute and reduce to simmer. Cover and let cook 20 minutes over low heat, or until desired rice doneness. If adding shrimp, stir in during last 5-10 minutes of cooking.

Special Diet Information

Contains pork, shellfish. Undercooked shellfish poses a health risk, be sure to cook thoroughly.