



Easy Cajun Jambalaya

Oscar · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

This Cajun jambalaya recipe is made in the traditional way but with a little less heat I have always loved Cajun food but my wife doesn't like spicy food Everyone loved this recipe and I hope you will too

Ingredients

- - 2 teaspoons olive oil - 2 boneless skinless chicken breasts
- cut into bite-size pieces - 8 ounces kielbasa
- diced - 1 onion
- diced - 1 green bell pepper
- diced - ½ cup diced celery - 2 tablespoons chopped garlic - ¼ teaspoon cayenne pepper - ½ teaspoon onion powder - salt and ground black pepper to taste - 2 cups uncooked white rice - 4 cups chicken stock - 3 bay leaves - 2 teaspoons Worcestershire sauce - 1 teaspoon hot pepper sauce

Instructions

1. Heat oil in a large pot over medium-high heat. Add chicken and kielbasa; sauté until lightly browned
2. about 5 minutes. Stir in onion
3. bell pepper
4. celery
5. and garlic. Season with cayenne
6. onion powder
7. salt
8. and pepper; cook and stir until onion is tender and translucent
9. about 5 minutes. Add rice and stir in chicken stock and bay leaves. Bring to a boil; reduce heat
10. cover
11. and simmer for 20 minutes
12. or until rice is tender. Stir in Worcestershire sauce and hot pepper sauce.