

Oven Baked Jambalaya

Oscar · 28/09/2024



Prep Time

2 hrs 45 mins

Difficult

Medium

Servings

16

Description

Impress your family and friends when you serve this classic and flavorful Creole dish and best of all its easily made in the oven I brought a huge roaster pan full to a neighborhood fish fry and needless to say there were no leftovers

Ingredients

- - ½ cup butter - 1 large onion
- diced - 1 large green bell pepper
- chopped - 4 stalks celery
- chopped - 4 cloves garlic
- minced - 1 (6 ounce) can tomato paste - 3 bay leaves - 3 tablespoons Creole seasoning blend - 4 teaspoons Worcestershire sauce - 2 (28 ounce) cans whole peeled tomatoes - 7 cups chicken stock - 3 cups chopped cooked ham - 3 cups cooked andouille sausage
- sliced - 3 cups cooked chicken
- cut into bite-sized pieces - 3 cups frozen cooked shrimp - 4 cups uncooked long-grain white rice

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Melt butter in large stock pot. Saute onion
2. green pepper
3. celery and garlic until tender
4. being careful not to burn the garlic. Add tomato paste and cook to brown slightly
5. stirring constantly. Stir in bay leaves
6. Creole seasoning blend and Worcestershire sauce. Pour into a large roasting pan. Squeeze tomatoes to break up into pieces
7. and add to mixture in pan. Stir in juice from tomatoes
8. chicken stock
9. ham
10. sausage
11. chicken
12. shrimp and rice. Mix well. Cover tightly with aluminum foil. Bake in preheated oven for 1 1/2 hours
13. stirring once halfway through baking time. Remove bay leaves before serving. cookin'mama Recipe Tip If you don't have any on hand
14. you can make your own Creole seasoning blend.