

Shrimp Sausage and Fish Jambalaya

Oscar · 28/09/2024



Prep Time

1 hr 40 mins

Difficult

Medium

Servings

6

Description

This seafood jambalaya has shrimp and chunks of cod Andouille sausage makes it even more delicious Cook uncovered if it is soupy and covered if it is not during the last 10 minutes

Ingredients

- - ¼ cup butter - 10 ounces andouille sausage
- halved lengthwise and cut into 1/4-inch half-moons - 1 cup diced onion - 1 cup diced celery - 1 cup diced green bell pepper - 1 ½ teaspoons minced garlic - 1 (6 ounce) can tomato paste - 1 (14.5 ounce) can diced tomatoes - 2 teaspoons Worcestershire sauce (such as Lea & Perrins®) - 1 ½ teaspoons Cajun seasoning (such as Tony Chachere's)
- or to taste - ½ teaspoon ground black pepper - 4 cups low-sodium chicken broth - 2 cups medium-grain rice - ¾ pound shrimp
- peeled and deveined - ¾ pound cod fillets
- cut into 1 1/2-inch chunks (Optional) - salt to taste - ? cup chopped fresh parsley

Instructions

1. Melt butter in a heavy-bottomed pot over medium-high heat. Cook andouille sausage in the melted butter until completely browned
2. about 5 minutes. Remove the sausage with a slotted spoon to a plate lined with paper towel. Add onion
3. celery
4. and green bell pepper to the butter remaining in the pot; cook and stir until onion becomes translucent
5. 5 to 10 minutes. Add garlic; cook and stir together for 1 minute. Stir in tomato paste; cook and stir another 3 to 5 minutes. Return andouille sausage to the pot along with diced tomatoes
6. Worcestershire sauce
7. Cajun seasoning
8. and black pepper; stir to combine. Pour chicken broth over the sausage mixture; bring to a boil. Stir in rice; reduce heat to medium-low
9. cover
10. and cook until rice is tender
11. 25 to 30 minutes. Add shrimp and cod; increase heat to medium-high and bring to a boil. Reduce heat again to medium-low and cook uncovered for another 10 minutes
12. stirring occasionally. Season with salt and fold parsley into the jambalaya to serve. Editor's Note: Please note the differences in yield when using the magazine version of this recipe.