



Quick and Easy Jambalaya

Jacob · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

10

Description

This quick and easy sausage jambalaya recipe will fill up your family with delicious jambalaya flavors without you having to spend hours in the kitchen

Ingredients

- - 1 tablespoon butter or margarine - 1 (14 ounce) package Hillshire Farm smoked sausage
- cut into 1/2-inch slices - 1 onion
- chopped - 1 red bell pepper
- seeded and chopped - 1 green bell pepper
- seeded and chopped - 2 cloves garlic
- minced - 1 (28 ounce) can crushed tomatoes - 1/2 teaspoon hot pepper sauce - 1/2 teaspoon ground black pepper - 1/4 teaspoon crushed red pepper flakes - salt to taste - 1/2 pound large raw shrimp
- peeled and deveined - 6 cups hot cooked long-grain white rice

Instructions

1. Melt butter in a 5- to 6-quart pan over medium-high heat. Add sausage
2. onion
3. bell peppers
4. and garlic; cook
5. stirring occasionally
6. until vegetables are soft and sausage is lightly browned
7. about 5 minutes. Stir in tomatoes
8. hot pepper sauce
9. black pepper
10. red pepper flakes
11. and salt; bring to a boil. Add shrimp and cook until bright pink on the outside and the meat is opaque
12. about 3 minutes. Gently stir in hot rice and cook until heated through
13. 3 to 5 minutes. Recipe Tip You use Hillshire Farm beef smoked sausage
14. lite smoked sausage
15. or turkey smoked sausage if desired.