



Shrimp and Smoked Sausage Jambalaya

Jacob · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

In partnership with Hillshire Farm Brand were helping you make dinnertime easy quick and delicious Here a medley of sweet and spicy flavors comes together in this classic Cajun dish

Ingredients

- - 1 tablespoon olive oil - 1 (12 ounce) package Hillshire Farm® Rope Smoked Sausage
- cut in 1/2" bias-cut slices - 2 cups chopped yellow onion - 1 cup chopped celery - 1 cup chopped red bell pepper - 2 tablespoons minced garlic - 1 jalapeno pepper
- seeded and minced - 2 cups uncooked jasmine rice - 3 cups unsalted chicken stock - 1 (14.5 ounce) can diced tomatoes
- drained - 1 ½ teaspoons kosher salt - ½ teaspoon cayenne pepper - 1 pound large shrimp
- peeled and deveined - ½ cup thinly sliced scallions
- plus more for garnish - 2 tablespoons fresh lemon juice

Instructions

1. Heat oil in a large Dutch oven over medium-high. Add sausage; cook about 6 minutes
2. stirring occasionally
3. until lightly browned. Add onion
4. celery
5. bell pepper
6. garlic
7. and jalapeno. Cook 5-6 minutes
8. stirring frequently
9. until vegetables are softened. Add rice and cook
10. stirring constantly
11. 30 seconds. Add stock
12. tomatoes
13. salt
14. and cayenne pepper. Bring to a boil; cover
15. reduce heat to medium-low
16. and simmer until rice is just tender
17. 10 minutes. Add shrimp
18. cover
19. and cook until shrimp turn pink
20. about 4 minutes. Remove from heat. Stir in scallions and lemon juice. Garnish with additional scallions.