



Elvea, festa all'italiana

Jambalaya



Ingredients for 6 Persons

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| 3 tablespoons | olive oil |
| 2 stalks | celery |
| 1 | white onion |
| 1 | rode paprika's |
| 1 | yellow bell peppers |
| 1 | green bell peppers |
| 2 | jalapeño pepper |
| 4 cloves | garlic |
| 2 | chicken breast fillet, in small pieces |
| 500 g | andouille sausage, in thin slices |
| 750 ml | chicken stock |
| 300 g | uncooked white rice |
| 400 g | ELVEA Cubetti Peperoni |
| 2 tablespoons | cajun spice mix |
| 1 | bay leaf |
| 1 teaspoon | thyme |
| 0,25 teaspoons | cayenne pepper |
| 500 g | raw scampi |
| | pepper |
| | salt |

Preparation

- Heat 2 tbsp. olive oil in a large pan over medium high heat. Add the celery, onion, peppers, jalapeño pepper (s) and garlic. Bake for 5 minutes while stirring occasionally until the vegetables are tender and almost done. Add the remaining olive oil, the chicken and sausage and stir to mix everything well. Fry everything for another 5 minutes, or until the chicken is no longer pink and almost cooked.
- Add the chicken stock, the Cubetti, the rice, the Cajun spices, the bay leaf, the thyme and cayenne and stir to mix everything well. Reduce the heat, cover and simmer for about 25-30 minutes or until the rice is cooked. Stir occasionally. Don't forget to do it, otherwise the rice could burn on the bottom of the pan.
- Once the rice is soft, add the scampi. Stir well. Let the mixture simmer for a while, stirring occasionally, until the scampi are tender and pink. Remove the bay leaf and season the jambalaya with pepper and salt and possibly some extra Cajun spices if necessary. Remove the pan from the heat.





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- Serve warm. In an airtight container, this jambalaya keeps in the fridge for up to 3 days.

