



Elvea, festa all'italiana

Jambalaya



Ingredients for 6 Persons

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.

