



CAJUN JAMBALAYA

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 MIN	50 MIN	1 HOUR 10 MIN	FOUR TO SIX

DRY CREEK VINEYARD WINE PAIRING
OLD VINE ZINFANDEL

INGREDIENTS

- 3 tbsp safflower oil
- 1¼ lb boneless skinless chicken thighs, cut into 1½-inch pieces
- Kosher salt and pepper
- ¾ lb Andouille sausage, thinly sliced on bias
- 1 medium onion, chopped
- 3 ribs celery, chopped
- 1 each small green, yellow, and red bell pepper, chopped
- 4 cloves garlic, thinly sliced
- 2 cups long-grain white rice
- 1 bay leaf
- 1 tsp paprika
- ½ tsp cayenne pepper
- ½ tsp dried oregano
- ¼ tsp dried thyme
- 4 cups chicken broth

METHOD

Heat 2 tbsp oil in large cast-iron skillet over medium-high heat. Season chicken with salt and pepper then add to skillet. Cook, turning occasionally to brown all over, about 8-10 minutes. Remove chicken to a plate, leaving oil in skillet.

Add sausage to skillet and brown both sides. Remove to plate, leaving oil in skillet. Reduce heat to medium. Add remaining oil, onion, celery, bell pepper, garlic, and 1 tsp salt. Cook, scraping brown bits from bottom of pan, until very soft and golden, about 8 minutes.

Add rice and cook for 1 minute, stirring constantly. Add bay leaf, paprika, cayenne, oregano, and thyme and continue cooking for another minute, stirring constantly. Return the meat and any accumulated juices to skillet. Stir in broth, increase heat, and bring to a boil. Reduce to a simmer, cover, and cook until rice is tender, 20 minutes.