



All Great Meals Begin With
Rulli Bros.
M A R K E T S

Seafood Jambalaya

Ingredients

2 tblsp. Butter
1 lb. Andouille sausage, cut into ¼ inch coins
1 large bell pepper chopped
1 large onion chopped
3 ribs celery chopped
1 head garlic minced
2 tblsp. Creole seasoning
Salt and pepper to taste
2 14 oz. cans chopped tomatoes in puree
1 lb. medium shrimp, tails on
½ lb. fish fillets (whitefish, catfish, trout)
3 bay leaves
3 cups long-grain rice, rinsed 3 times
6 cups water
2 bunches green onions, thinly sliced
Hot sauce to taste

Preparation

Combine butter and sausage in a large pot over high heat and sauté for 6-7 minutes, stirring occasionally. Add bell pepper, onion, celery, Cajun seasoning, salt and pepper. Sauté for 8 minutes more over high heat, until vegetables have browned and caramelized.

Add tomatoes, shrimp, fish and bay leaves, stir and combine thoroughly. Add rice, stir gently and add water. Stir, making sure rice is not sticking to bottom and combine all ingredients. Bring to a boil, reduce heat and cover. Simmer for 15-20 minutes until rice has absorbed most of the liquid. Turn off heat and let sit for 10 minutes.

Transfer to serving bowl and mix in green onions. Season with hot sauce and pass at table.



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