

RICHARD'S

Cajun Country
RECIPES



Jambalaya

INGREDIENTS

MEAT

- 1 LB RICHARD'S ANDOUILLE SAUSAGE
- 2 CHICKEN BREASTS, BONELESS SKINLESS

PRODUCE

- 1 BAY LEAF
- 4 CLOVES GARLIC
- 1 JALAPEÑO PEPPER
- BAG OF SEASONING BLEND

CANNED GOODS

- 3 CUPS CHICKEN STOCK
- 1 (14 OUNCES) CAN TOMATOES
- 1 TABLESPOON OF RICHARD'S ROUX

PASTA & GRAINS

- 1 1/2 CUPS WHITE RICE (COOKED)

BAKING & SPICES

- 2 TBSP RICHARD'S CAJUN SEASONING
- 1/4 TSP CAYENNE PEPPER
- 1 SALT AND PEPPER
- OILS & VINEGARS
- 3 TBSP OLIVE OIL

PREPARATION

Heat 2 tablespoons olive oil in a large sauté pan over medium-high heat. Add celery, onion, bell peppers, jalapeño and garlic. Sauté for about 5 minutes, stirring occasionally, until the vegetables are soft and mostly cooked. Add the remaining 1 tablespoon of olive oil, chicken and **Richard's Andouille Sausage**, and stir to combine. Continue sautéing for an additional 5 minutes, or until the chicken is no longer pink and mostly cooked.

Add the chicken stock, tomatoes, **Richard's Roux** cooked rice, **Richard's Cajun Seasoning**, bay leaf and cayenne. Stir to combine. Reduce heat to medium-low, cover and simmer for about 25-30 minutes, stirring occasionally.

Remove bay leaf and season with salt, pepper and additional **Richard's Cajun Seasoning** if needed. Remove from heat. Enjoy!

FEATURED PRODUCTS

Richard's Cajun Seasoning



Richard's Roux



Richard's Andouille Sausage

