

SARAH'S JAMBALAYA

Serve with the Sarah's Vineyard Tondré Grapefield Chardonnay or Pinot Noir

Jambalaya is a hearty meal that you can cook in one pot – so you get to spend more time doing what you want and less time washing lots of dishes! As the days begin to warm up, it's great to have a simple meal in your repertoire that comes together in under an hour (including prep). Both Pinot Noir and Chardonnay complement this meal, but we find Chardonnay pairs best with spicier versions of the recipe. Cheers!



INGREDIENTS:

- 1 Tablespoon vegetable oil
- 1 pound andouille sausage, cut into ¼ inch slices
- 1 ½ pounds boneless skinless chicken breasts, cut into bite-size pieces
- 1 pound shrimp, peeled & deveined
- 2 Tablespoons flour
- 2 Tablespoons butter
- 1 yellow onion, chopped
- 4 green onions, chopped
- 4 cloves garlic, finely minced
- 4 ribs celery, chopped
- 1 green bell pepper, chopped
- 1 ½ teaspoon dried basil
- 1 teaspoon dried oregano
- 1 ½ teaspoon your favorite Cajun seasoning
- kosher salt & fresh ground black pepper to taste
- ¼ teaspoon cayenne pepper, plus more to taste
- 14.5 ounce can diced tomatoes
- 2 ½ cups chicken broth
- 1 ¼ cup long-grain white rice

PREPARATION:

1. In Dutch oven or large skillet with a fitted lid, add the oil over medium high heat. Once hot, add the chicken (seasoned with a little salt and pepper) and cook, flipping once or twice to brown on all sides (don't cook chicken through). Remove to a bowl. Add sausage and cook until browned on both sides. Add to the bowl with the chicken. Sprinkle shrimp with a little Cajun seasoning and add to skillet. Shrimp cooks quickly so only cook approximately 1 minute on each side. Remove to a separate bowl.
2. Reduce heat to medium. Add butter and flour to the pan and stir well, scraping up any browned bits from the pan. Add onion, celery, and bell peppers and sauté for a few minutes. Incorporate minced garlic in the last 30 seconds, being careful it doesn't burn.
3. Add basil, oregano, Cajun seasoning, cayenne pepper (if using), diced tomatoes, ½ tsp salt, and a few grinds of pepper, stirring well to combine. Add chicken broth and rice; bring mixture to a gentle boil. Add reserved chicken and sausage to the pan. Reduce heat, cover the pan and cook for 20 minutes or until rice is cooked through.
4. Remove from heat, add shrimp, and rest with the lid on for 10 minutes. Then gently fluff with a fork and rest again for 5 minutes before serving. Pour yourself a glass of Sarah's Vineyard Tondré Grapefield Pinot Noir or chilled Chardonnay and enjoy!

Suggested Wine Pairing:

Sarah's Vineyard Tondré Grapefield Chardonnay or Pinot Noir

FROM THE KITCHEN OF:

