



Jambalaya

From dulcetcuisine.com

1 lg boneless skinless chicken breast, cut into large cubes
1 ¼ t Dulcet Creole Cooking Spice & Rub
2 T olive oil
¼ lb andouille sausage, sliced
¼ lb tasso ham, cut into sm cubes
1 c onion, diced
1 c celery, diced
1 bell pepper, diced

1 T concentrated tomato paste*
3 c chicken stock
1-14.5 oz diced canned tomatoes
1 bay leaf
2 T Dulcet Creole Cooking Spice & Rub
1 ½ c long grain rice

1. Season Chicken with the 1 ¼ t Dulcet Creole Cooking Spice & Rub.
2. Over medium high heat, place olive oil in a dutch oven or heavy pot.
3. Add chicken, Andouille and Taso to the dutch oven.
4. Heat stock over medium heat in a separate pan.
5. Once chicken is cooked thru, remove chicken and set aside.
6. Place the onion, celery & bell pepper in the dutch oven, sautéing until the onion is translucent.
7. Add the tomato paste and cook for 2 minutes, stirring often.
8. Add the heated stock, tomatoes, the bay leaf and the 2 T Dulcet Creole Cooking Spice & Rub.
9. Increase the heat to high, add the rice and bring to a boil.
10. Once it has come to a boil, cover the pot and reduce the heat to low and cook for 20 minutes.
11. Add the chicken back to the pot and cook until heated thru.

Serves 4-6

Notes: _____

From our test kitchen:

Tomato Paste Concentrate comes in a tube and is found in most grocery stores.
