



CHICKEN & SAUSAGE JAMBALAYA

SERVES 8

The Russian River Valley Original

INGREDIENTS:

- 4 Tablespoons butter or vegetable oil
- 4 lb boneless, skinless chicken thighs, cut into 1" cubes
- 1 lb andouille sausage, sliced
- 2 medium red bell pepper, ½ " dice
- 2 medium green pepper, ½" dice
- 1 cup celery, chopped
- 2 yellow onion, diced
- 2 cups long-grained white rice
- 6 cups chicken stock
- 1¼ cup ripe tomatoes, seeded and diced
- ¼ teaspoon ground red pepper or red pepper flakes
- 1½ teaspoons kosher salt or to taste
- ¾ teaspoon dried thyme
- 1 Tablespoon fresh basil, chopped
- ¼ teaspoon ground black pepper
- ½ cup chopped fresh parsley

DIRECTIONS:

Melt butter in a large skillet over medium heat. Add chicken & sausage and cook, turning often, until browned on all sides, about 10 min. Season with salt and pepper to taste, remove and set aside. Add vegetables to the drippings in the skillet and sauté. Add rice and stir to coat with the drippings. Stir in seasonings and chicken stock. Return the chicken to the skillet. Cook, covered, over medium heat until the water is absorbed and the chicken is cooked through, about 20 min. Stir in parsley. Cook, uncovered, until any excess moisture is evaporated, about 3 min.

