

# Classic Chicken Jambalaya

Debby Hoepner

One 3 ½ lb. Chicken, cut into pieces  
2 T plus 1t Emeril's Original Essence

½ t salt

¼ C vegetable oil

1 C chopped celery

1 C chopped green bell peppers

1 C chopped onions

1 T minced garlic

1 lb. andouille sausage, cut crosswise  
Into ¼-inch slices

½ lb. boneless smoked ham, cut into  
¼-inch cubes

2 C rice

2 C chicken stock or low-sodium  
chicken broth

1 C canned whole tomatoes, drained  
and crushed

1 T tomato paste

1 t Worcestershire sauce

½ t Emeril's Kick It Up! Red Pepper  
Sauce, or other hot sauce

4 bay leaves

4 sprigs fresh thyme

2 T finely sliced green onions, garnish

1. Preheat oven to 375 F
2. Season the chicken with 2 T Essence and the salt. Heat the oil in a small Dutch oven or heavy lidded pot over medium-high heat. Add the chicken and cook until browned on all sides, working in batches if necessary, 8-10 minutes per batch. Transfer the chicken to a plate and set aside.
3. Add the celery, bell peppers, and onion and cook until they begin to soften, about 2 minutes. Add the garlic and cook for another 2 minutes. Add the sausage and ham; cook for 2 minutes. Add the rice, stir to blend, cook 2 minutes. Add the chicken stock, tomatoes, tomato paste, Worcestershire, the remaining 1 t Essence, pepper sauce, bay leaves, and thyme. Stir to combine and return the chicken to the pot, nestling the pieces in the rice mixture.

4. Cover the pot and bake until the chicken and rice are tender, about 40 minutes. Remove from the oven and let stand, still covered, 5 minutes. Garnish with the green onions and serve with hot sauce.

Debby's notes:

- I cut the chicken into 1 ½ inch cubes, used the sausage I had on hand, and didn't use ham since I didn't have any.
- I used Catsup in place of the tomato paste, so I didn't waste the rest of a can of paste.
- I used ground thyme in place of fresh.

This will be good with most any combination of things you have on hand. Have fun!!