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Best Jambalaya

A spicy jambalaya with chicken, andouille sausage, rice, and Cajun seasonings that's easy to make in one pot.

Submitted by **Terri** |  Tested by **Allrecipes Test Kitchen**

Prep Time: 20 mins

Cook Time: 45 mins

Total Time: 1 hr 5 mins

Servings: 6

Ingredients

- 2 tablespoons peanut oil, divided
- 1 tablespoon Cajun seasoning
- 10 ounces andouille sausage, sliced into rounds
- 1 pound boneless skinless chicken breasts, cut into 1 inch pieces
- 1 onion, diced
- 1 small green bell pepper, diced
- 2 stalks celery, diced
- 3 cloves garlic, minced
- 1 (16 ounce) can crushed Italian tomatoes
- ½ teaspoon red pepper flakes
- ½ teaspoon ground black pepper
- 1 teaspoon salt
- ½ teaspoon hot pepper sauce
- 2 teaspoons Worcestershire sauce
- 1 teaspoon file powder
- 1 ¼ cups uncooked white rice
- 2 ½ cups chicken broth

Directions

Step 1

Gather all ingredients.

Step 2

Heat 1 tablespoon of peanut oil in a large heavy Dutch oven over medium heat. Season sausage and chicken pieces with Cajun seasoning. Sauté sausage until browned. Remove with slotted spoon, and set aside.

Step 3

Add 1 tablespoon peanut oil, and sauté chicken pieces until lightly browned on all sides. Remove with a slotted spoon, and set aside.

Step 4

In the same pot, sauté onion, bell pepper, celery, and garlic until tender.

Step 5

Stir in crushed tomatoes, and season with red pepper, black pepper, salt, hot pepper sauce, Worcestershire sauce, and filé powder.

Step 6

Stir in chicken and sausage. Cook for 10 minutes, stirring occasionally.

Step 7

Stir in the rice and chicken broth.

Step 8

Bring to a boil, reduce heat, and simmer for 20 to 25 minutes, or until liquid is absorbed.

Step 9

Serve and enjoy!

Nutrition Facts

Per serving: 465 calories; total fat 20g; saturated fat 6g; cholesterol 73mg; sodium 1633mg; total carbohydrate 42g; dietary fiber 3g; total sugars 2g; protein 28g; vitamin c 20mg; calcium 67mg; iron 4mg ; potassium 666mg