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Spicy Jambalaya Soup

Ingredients:

1/4 cup olive oil	dash of cayenne and paprika
12 oz. Andouille Sausage (cubed)	dash of thyme
1 chicken thigh, diced	2 bay leaves
1/2 lb. shrimp, cut small	4 cups chicken broth
3 scallions, chopped	1 cup of white rice
cup of celery, chopped	14 oz. can of diced tomatoes
1 red pepper, chopped	
4 cloves of garlic, chopped	1 cup of water

Heat the olive oil and then add the sausage and chicken. Let the sausage render and when the sausage and chicken is cooked, remove them from the pot. Now add the celery, garlic and pepper and cook for about 5 minutes on medium. Add the herbs and spices and continue to cook for another minute. Add the water, chicken broth, tomatoes and rice. Bring this to a simmer and let it cook for about 15 minutes or until the rice is tender.

Add the shrimp and cook for 1 minute and then add the chicken and sausage back in. Garnish with chopped chives or more of the green onion.

Adjust the spices as you wish. I like it spicy, so I would go with more than a dash of cayenne.