

Oven Baked Jambalaya

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This Jambalaya dish is slow cooked to perfection, combining traditional Cajun spices and tender chunks of meat and vegetables in a thick, flavorful stew. Unlike traditional Jambalaya recipes, this Oven Baked Jambalaya is cooked in a Dutch oven on low heat until ready to wow your guests. Prepare ahead of time and pop in the oven before dinner for a perfect meal any time.

Ingredients:

- ½ c. butter
- 1 large onion, diced
- 1 large green bell pepper, chopped
- 4 stalks celery, chopped
- 4 cloves garlic, chopped
- 1 (6 oz) can tomato paste
- 3 bay leaves
- 2 tsp Worcestershire sauce
- 2 (28 oz) can whole peeled tomatoes
- 6 c. chicken stock
- 2 c. chopped ham
- 2 c. spicy andouille sausage, diced
- 3 c. chicken, cut into bite sized pieces
- 3 c. frozen shrimp
- 5 c. uncooked long grain white rice
- 1 Tbsp onion powder
- 1 Tbsp garlic powder
- 1 Tbsp dried oregano
- 1 Tbsp dried basil
- 1 Tbsp dried thyme
- 1 Tbsp black pepper
- 1 tablespoon cayenne pepper
- 3 tablespoons paprika
- 1 Tbsp salt

Directions:

1. Preheat oven to 350 degrees F.
2. In large dutch oven melt butter over low heat. Saute onion, green pepper, celery and garlic until tender. Add tomato paste and cook 3 minutes, stirring constantly.
3. Add bay leaves, onion powder, garlic powder, oregano, basil, thyme, black pepper, cayenne pepper, paprika, salt and Worcestershire. Stir to combine.
4. Roughly chop canned tomatoes and add along with remaining tomato juice. Stir in chicken stock, ham, sausage, chicken, and rice.
5. Cover and bake in preheated oven for 1 hour. Remove from oven and add shrimp, stirring to combine. Cook 30-40 minutes through or until shrimp is heated through. Remove bay leaves before serving.

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