

Homemade Jambalaya

Authentic homemade jambalaya recipe with chicken, andouille sausage, and the holy trinity of vegetables. One-pot Cajun comfort food ready in 75 minutes.

15 min

PREP

1h

COOK

1h 15min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 3 tbsp unsalted butter
- 1 lb sausage
- 1 lb ham
- 3 lb chicken meat
- 2 bay leaf
- 1 cup tomato
- 1 cup onion
- 1 cup celery
- 1 cup bell pepper
- 1 cup okra
- 1 tbsp garlic
- 2 cup chicken broth
- 1 cup rice
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp cayenne pepper
- 1 tsp chili flakes

Instructions

1 Prepare the proteins

Heat 3 tablespoons of oil in a large, heavy-bottomed pot or Dutch oven over medium-high heat (about

190°C/375°F). Add 3 pounds of chicken pieces and cook until browned on all sides, about 6-8 minutes total. Remove chicken to a plate and set aside.

2 Add 1 pound of sliced andouille sausage to the same pot and cook until browned and slightly crispy, about 4-5 minutes. Remove sausage and set aside with the chicken.

3 **Build the flavor base**

Add 1 cup each of diced onions, celery, and bell peppers to the pot with the rendered fat. Cook, stirring occasionally, until vegetables are softened and onions are translucent, about 8-10 minutes.

4 Add 2 minced garlic cloves and 1 cup of diced jalapeño peppers to the vegetables. Cook for 1 minute until fragrant. Stir in 1 tablespoon of tomato sauce.

5 Add 1 teaspoon each of paprika, cayenne pepper, oregano, and thyme to the pot. Stir constantly for 30 seconds until the spices are fragrant and evenly distributed.

6 **Toast the rice**

Add 2 cups of long-grain white rice to the pot and stir to coat with the vegetable mixture. Cook for 2-3 minutes, stirring frequently, until rice is lightly toasted and makes a slight crackling sound.

7 **Add liquid and combine**

Pour in 1 cup of chicken stock and season generously with salt and black pepper to taste. Stir once to combine all ingredients, then bring to a rolling boil over high heat.

8 **Simmer the jambalaya**

Return the browned chicken and sausage to the pot. Reduce heat to low (about 95°C/200°F), cover tightly, and simmer for 25-30 minutes without lifting the lid or stirring.

9 **Rest and serve**

Remove from heat and let stand, covered, for 10 minutes to allow the rice to finish absorbing any remaining liquid. Fluff gently with a fork, taste and adjust seasonings as needed, then serve immediately.

Tips

Use a heavy-bottomed pot or Dutch oven to prevent scorching and ensure even heat distribution throughout the cooking process.

Don't skip browning the meat—this step creates essential flavor compounds that form the foundation of great jambalaya.

Toast the rice briefly with the vegetables before adding liquid to help prevent mushiness and add nutty flavor.

Resist stirring once you add the rice and liquid—stirring releases starch and creates a gummy texture.

Let the jambalaya rest for 10 minutes after cooking to allow the rice to finish absorbing any remaining liquid.

Taste and adjust seasonings at the end, as the saltiness can concentrate during cooking.

If you prefer less heat, remove the seeds from jalapeño peppers or reduce the cayenne pepper by half.

For deeper flavor, use homemade chicken stock instead of store-bought broth.