

Ev Yap?m? Jambalaya

Authentic homemade jambalaya recipe with chicken, andouille sausage, and Cajun spices. One-pot Louisiana comfort food ready in 60 minutes.

15	60	75	8	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Ev Yap?m? Jambalaya

Malzemeler

- 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

Yap?l???

- Brown the proteins**

Heat 3 tablespoons oil in a large, heavy-bottomed Dutch oven over medium-high heat until shimmering. Season 3 pounds chicken pieces with salt and pepper, then brown on all sides until golden, about 6-8 minutes total. Transfer to a plate and set aside.
- Add 1 pound sliced andouille sausage to the same pot and cook until browned and slightly crispy, about 4-5 minutes. Transfer to the plate with chicken, leaving the rendered fat in the pot.**
- Cook the vegetables**

Add 1 cup diced onions, 1 cup diced bell peppers, and 1 cup diced celery to the rendered fat. Cook over medium heat, stirring occasionally, until vegetables are softened and lightly golden, about 8-10 minutes.

- 4 Add 1 cup diced green onions and cook for 2 minutes until fragrant. Stir in 1 tablespoon Cajun seasoning, 1 teaspoon paprika, 1 teaspoon cayenne pepper, and 1 teaspoon thyme until vegetables are evenly coated.
- 5 **Add rice and liquid**
Add 2 cups long-grain white rice to the pot and stir to coat with the vegetable mixture. Cook for 2-3 minutes until rice is lightly toasted and fragrant.
- 6 Slowly pour in 1 cup chicken broth, stirring gently to combine. Return the browned chicken and sausage to the pot, nestling pieces into the rice mixture.
- 7 **Simmer the jambalaya**
Bring the mixture to a boil over high heat, then immediately reduce heat to low. Cover and simmer for 20-25 minutes until rice is tender and liquid is absorbed, stirring once halfway through.
- 8 **Rest and serve**
Remove from heat and let stand, covered, for 10 minutes to allow flavors to meld and rice to finish steaming. Taste and adjust seasoning with salt, pepper, and additional Cajun seasoning as needed before serving.

?puçlar?

Always sauté the "holy trinity" vegetables slowly over medium-low heat to develop deep, complex flavors without burning.

Brown the chicken and sausage well before removing from the pot - this creates fond that adds incredible depth to the final dish.

Use long-grain white rice like jasmine or basmati for the best texture and to prevent mushiness during cooking.

Don't stir the rice too frequently once liquid is added - this can break the grains and create a gummy texture.

Let the jambalaya rest for 5-10 minutes after cooking to allow the flavors to meld and the rice to firm up slightly.

Adjust the heat level by controlling the amount of cayenne pepper and jalapeños - start with less and add more to taste.

If you can't find andouille sausage, kielbasa or any good-quality smoked sausage makes an acceptable substitute.

For extra flavor, toast the rice in the pot for 2-3 minutes before adding the liquid - this adds a subtle nutty taste.