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Indian Jambalaya

Ingredients

1kg chicken breast – halved and cubed big
1kg spiced, heavily smoked pork sausages or Andouille sausages – cut into medium pieces
1 pound frozen cooked shrimp – without the tails
4 onions – chopped
2 red bell pepper – chopped
2 yellow bell pepper – chopped
2 green bell pepper – chopped
3 cans tomatoes – chopped with juice
1 1/2 cup chicken broth
1 1/2 tbsp dried oregano
1 1/2 tbsp dried parsley
2 tsp dried thyme
1 1/2 tbsp garam masala (a combination of cloves, cinnamon, cardamom and peppercorns)
1 1/4 tsp chili powder
4 tbsp oil
2 tbsp butter
Fresh parsley to garnish
Salt and pepper to taste

Preparation

- 1 Heat some oil and butter in a large pot – on medium heat.
- 2 Toss in the chicken, sausage, tomatoes (with the juice), onions, bell peppers and broth.
- 3 Fry this for 5 – 10 minutes.
- 4 Then add the dried herbs along with the garam masala, chili powder, salt and pepper.
- 5 Cover the pot and let all of this cook till the chicken and sausages are done.
- 6 Thereafter, throw in the shrimp and let it cook for 3 – 4 minutes.
- 7 This needs to be served in a bowl – piled on top of steaming hot rice and garnished with some fresh parsley.

Cooks Note
