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*by ewfood*

## 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

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