



Nonna Snowden Cooks

Cook, Skydive, Have Fun, Give Back



Nonna's Jambalaya

Nonna Snowden recommends you visit her at www.nonnasnowdencooks.com and watch her "how to" videos on preparing several dishes. You can, also, visit Nonna's [You tube channel clicking here](#). Nonna's Jambalaya is very versatile. You can change the recipe and use the cajun spices you like best, add more or less meats, different color bell peppers, mix in vegetables such as green onions or mushrooms, or even swap out the onion for some shallots! Additionally, Nonna prepares the white rice simply, but effectively. Simply put, this is [Nonna's No Fuss Jambalaya!](#)

Ingredients

1/2 cup olive oil
2 tomatoes (chopped or diced)
3 stalks celery (chopped)
1 large onion (chopped)
2 large bell peppers (any color, chopped)
1 pack mushrooms (optional)
1/4 cup garlic
1 pound boneless chicken thighs
1 pound andouille sausage
4 cups white rice * see note 1
5-8 cups chicken broth * see note 1
Cajun Power Hot Sauce
Jacobsen Ghost Chili Salt
Tony Chachere's Cajun Seasonings

Preparation

1. Pour olive oil in bottom of large pot.
2. Sauté tomatoes, celery, onion, bell pepper, mushroom, and garlic in the large pot.
3. Add chicken and sausage to the pot and brown the meat.
4. Season the meat with Jacobsen Ghost Chili Salt and Tony Chachere's Cajun Seasonings.
4. Add rice and chicken broth and stir.
5. Bring to a boil and then reduce heat to a simmer. Cover while simmering.
6. Add Cajun Power Hot Sauce.
7. Simmer (covered) about 30-45 min or until rice is cooked through. Rice will absorb most of the liquid.
8. Taste test (only after the chicken is cooked) add more seasonings as you deem fit.

Note 1: This recipe feeds 5-8 adults (at least in my house it does). If you don't want to make as much, reduce the amount of rice to 2 cups. Additionally I use a 2:1 ratio on rice:liquid (water or chicken broth) when I cook rice; however, as the pot simmers liquid is released. As a result, you may want to use a ratio slightly less than 2:1. The rice will be firmer the less liquid you use.

Nonna donates 50% of proceeds to JumpForTheRose.org.

