

# Jambalaya (America's Test Kitchen)

## Ingredients

- 1 medium onion peeled & quartered lengthwise
- 1 rib celery, cut crosswise into quarters
- 1 red peppers, quartered lengthwise
- 5 tsp garlic
- 2 tsp veggie oil
- 4 bone in, skin on thighs
- 8 oz andouille sausage, halved lengthwise & cut into ¼" pieces
- 1 ½ cups long grain white rice
- 1 tsp salt
- ½ tsp minced fresh thyme leaves
- ¼ tsp cayenne pepper
- 14 ½ oz diced tomatoes, drained, ¼ cup juice reserved
- 1 cups clam juice
- 1 ½ cups chicken broth
- 2 bay leaves
- 1 lbs. shrimp, shelled (cook shells for broth)
- 2 tbs minced fresh parsley

## Directions

1. In food processor, pulse onion, celery, red pepper and garlic til chopped fine. (Do not over process - shouldn't be pureed)
2. Heat oil in large heavy-bottomed Dutch oven over medium-high heat until shimmering but not smoking - 2 minutes.
3. Add chicken, skin side down and cook til golden brown - 5 minutes
4. Using tongs, turn chicken and cook til golden brown on second side - 3 minutes
5. Transfer chicken to plate and set aside. Reduce heat to medium and add andouille. Cook, stirring frequently, until browned - 3 minutes
6. Using slotted spoon, transfer sausage to paper towel lined plate and set aside
7. Reduce heat to medium-low and add veggies and cook. Stir occasionally and scrape bottom of pot with wooden spoon until vegetables have softened - 4 minutes
8. Add rice, salt, thyme and cayenne. Cook, stir frequently, until rice is coated with fat, about 1 minute.
9. Add tomatoes, reserved tomato juice, clam juice, chicken broth, bay leaves, and browned sausage to pot. Stir to combine.
10. Remove and discard skin from chicken.
11. Place chicken skinned side down on rice. Bring to boil. Reduce heat to low, cover and simmer for 15 minutes. Stir once, keeping chicken on top, skinned side down. Replace cover and continue to simmer until chicken is no longer pink when cut into with paring knife - 10 minutes
12. Transfer chicken to clean plate and set aside.
13. Scatter shrimp over rice, cover and continue to cook until rice is fully tender and shrimp are opaque - 5 minutes
14. While shrimp are cooking, shred chicken. When shrimp are cooked discard bay leaves, off heat, stir in parsley and shredded chicken.