

# A Sutherland Belle

## The Big Easy Chicken and Andouille Jambalaya

### INGREDIENTS

- 2 tablespoons Chef Paul Prudhomme's Poultry Magic
- ½ teaspoon rubbed sage
- 2 tablespoons unsalted butter
- ½ pound chopped pancetta or other smoked ham, about 2 cups
- ½ pound andouille smoked sausage, cut into ½ moons
- ¾ pound boneless chicken, cut into bite-sized pieces, about 2 cups
- 1 cup chopped onions, in all
- 1 cup chopped celery, in all
- 1 cup chopped red bell peppers, in all
- 1 tablespoon minced fresh garlic
- ½ cup tomato sauce
- 1 cup peeled and chopped fresh tomatoes
- 2½ cups chicken stock
- 1½ cups uncooked rice (preferably converted)
- Garnish with green onions

### INSTRUCTIONS

1. Combine the first 3 ingredients in a small bowl to make the Seasoning Mix.
2. Melt the butter in a 2-quart saucepan over high heat. Add the pancetta and andouille and cook, stirring frequently, until the meat starts to brown, about 3 minutes. Add the chicken and continue cooking, stirring frequently and scraping the pan bottom well, until the chicken is browned about 3-5 minutes. Stir in the seasoning mix, ½ cup each of the onions, celery, bell peppers, and garlic.
3. Continue to cook the mixture, stirring almost constantly and scraping the pan bottom as needed, until the vegetables start to get tender, about 5-8 minutes. Stir in the tomato sauce and cook, stirring often, for 1 minute. Stir in the remaining onions, celery, bell peppers, and tomatoes. Add the stock and rice. Bring to a boil then reduce heat to low. Cover and simmer until the stock is absorbed and the rice is cooked for about 20 minutes. Let sit for 5 minutes before serving. Sprinkle on chopped green onions.