



Seafood and Sausage Jambalaya

2 tablespoons vegetable oil
12 ounces andouille sausage, sliced
1 large onion, diced
1 large green bell pepper, diced
2 stalks celery, finely diced
2 cloves garlic, minced
2 teaspoons creole seasoning
½ teaspoon cayenne pepper
3 cups medium-grain white rice
5 cups chicken stock
1 (14-ounce) petite diced tomatoes
3 bay leaves
1 pound large shrimp, peeled and deveined
1 pound sea scallops
Thinly sliced green onions

- Heat oil in a large Dutch oven over medium heat.
- Cook the sausage until lightly browned; remove.
- Add onions, peppers and celery until softened; add garlic, salt and cayenne; cook 1 minute more.
- Add the rice, stir to coat with the oil.
- Add the stock and tomatoes. Bring a gentle simmer and cook, covered, until rice is tender and most of liquid has been absorbed.
- Stir in shrimp; cook 4 to 5 minutes more.
- Remove from heat and let stand 10 minutes. Serve garnished with green onions.