

JAMBALAYA

Blue Bayou Restaurant – *Disneyland*® Park



INGREDIENTS

Serves 4-6

CREOLE SAUCE

- 1/4 cup canola oil
- 1 cup diced celery
- 2 cup diced onion
- 1 cup diced green bell pepper
- 1 1/2 teaspoons minced garlic
- 1 tablespoon diced shallots
- 1 (28 ounce) can diced tomatoes
- 1 1/2 teaspoons Cajun seasoning, plus more, to taste
- 1 teaspoon coarse salt

CREOLE RICE

- 2 tablespoons canola oil
- 1 cup rice
- 1 cup fish or chicken stock
- 1 cup creole sauce

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- 1/4 cup canola oil
- 1 cup sliced andouille sausage
- 1 cup sliced smoked chicken sausage
- 16 medium shrimp
- 1 teaspoon Cajun seasoning
- 2 cups creole sauce
- Creole rice
- Salt, to taste

GARNISH

- 1/3 cup sliced green onions

DIRECTIONS

FOR CREOLE SAUCE:

1. Heat canola oil in a large saucepan over medium heat for 3 minutes, until hot. Add celery, onion, and green bell pepper and sauté for 4 minutes, until soft. Add garlic and shallots and sauté for 2-3 minutes.
2. Add diced tomatoes and Cajun seasoning. Bring to a simmer. Cover, and reduce heat to low. Simmer for 30 minutes. Add salt and additional Cajun seasoning, to taste.
3. Keep warm until ready to use.

FOR CREOLE RICE:

1. Heat canola oil in a medium saucepan over low heat for 3 minutes, until warm. Add rice and stir constantly for 4 minutes, until rice has a light brown color.
2. Add fish stock and creole sauce and stir until fully mixed. Increase heat to high and bring rice stock to a boil. Cover and reduce heat to low. Cook for 15 minutes. Turn off heat and rest for 10 minutes.
3. Set aside.

FOR JAMBALAYA:

1. Heat oil in a large saucepan or Dutch oven on medium-high heat for 3 minutes, until hot. Add sausages and cook for 5 minutes, until brown. Add shrimp and cook for 3-4 minutes, until pink.
2. Add Cajun seasoning and rice. Stir in 2 cups of creole rice. Add 2 cups of creole sauce and fold to mix.
3. Add additional rice and sauce to reach desired consistency. Season with salt, to taste.
4. Serve with sliced green onions.