

Jambalaya with Cooked Shrimp

Experience the vibrant flavors of New Orleans with this jambalaya featuring succulent cooked shrimp, melding with spicy sausage, aromatic rice, and a medley of vegetables for a hearty and satisfying Cajun-inspired dish.

INGREDIENTS

- 1 package (6.8 oz) RICE-A-RONI® Spanish Rice
- 2 tbsp margarine, butter or spread with no trans fat
- 2 cups water
- 1 can (14.5 oz) diced tomatoes, undrained
- 1 medium green bell pepper, chopped
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 2 garlic cloves, minced or pressed
- 1/2 tsp dried oregano leaves
- 1/2 tsp dried thyme leaves
- 6 oz smoked beef or turkey sausage, cut into 3/4-inch chunks
- 6 oz medium cooked shrimp
- Hot sauce (optional)

HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp of margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.

Slowly stir in 2 cups water, Special Seasonings, tomatoes, bell pepper, onion, celery.

Cover and reduce heat. Simmer 10 minutes. Stir in sausage. Return to a simmer. Cover and simmer 5 to 10 minutes or until rice is tender. Add shrimp; cook and stir until heated through. Serve with hot sauce, if desired.



PREP
TIME

5min



COOK
TIME

20min



SERVES

4

PRODUCT

