

Anytime Jambalaya



Serving: 6-8



Cook time: 30 mins



Level: Easy



INGREDIENTS

2 stalks celery
1 large red bell pepper
1 large onion
3 medium garlic cloves
12 ounces smoked bacon
8 large eggs
1 teaspoon plus 1 tablespoon Cajun or Creole seasoning (make sure it's a blend with salt), divided
12 ounces andouille sausage
One 14-ounce can low-sodium chicken broth
2 tablespoons Worcestershire sauce
Water
2 cups long grain rice
Salt (to taste)
1/3 cup minced parsley
Louisiana hot sauce

PREPARATION

1. Finely dice the celery, bell pepper, onion, and garlic.
2. Cut bacon crosswise into 1/4 to 1/3-inch slices. Place in a large Dutch oven with 1/2 cup water, then heat over medium, about 8 minutes.
3. Combine the eggs and Cajun seasoning in a medium bowl, and beat lightly. Slice the andouille sausage into 1/4-inch thick slices. Pour the chicken broth into a glass measure. Add the Worcestershire sauce and enough water to bring the total volume to 3 cups.
4. Use slotted spoon to fish out the bacon. Pour most of the fat into a heat-proof container, leaving about 2 to 3 tablespoons in the Dutch oven. Reduce the heat to low, then add the eggs. Cook, scraping the bottom frequently, as for scrambled eggs.
5. Add bacon fat to the pan, then the sausage and diced vegetables. Increase the heat to medium-high. Add the rice and remaining tablespoon Cajun seasoning. Add the broth mixture, and bring to a boil. Simmer until the rice is fully cooked, about 17 to 20 minutes.
- 6., Mince the parsley. Fold in the bacon, eggs, and parsley. Serve, accompanied by Louisiana hot sauce.