



Hoppin' John Jambalaya

Recipe By ONESHIA EDEN

SERVES: 6-8

INGREDIENTS:

- ☐ 2 tbsp vegetable oil (or olive oil)
- ☐ 12 oz andouille sausage, sliced into bite-size pieces
- ☐ 1 lb boneless, skinless chicken thighs (or breasts), cut into cubes
- ☐ 1 yellow onion, diced
- ☐ 1 green bell pepper, diced
- ☐ 2 stalks celery, diced
- ☐ 3 cloves garlic, minced
- ☐ 1 cup long-grain white rice
- ☐ 2 cups chicken broth
- ☐ 1 (14.5 oz) can diced tomatoes (with juices)
- ☐ 1 (15 oz) can black-eyed peas, drained and rinsed
- ☐ 1 tbsp creole seasoning
- ☐ 1 tsp dried thyme
- ☐ 1 tsp smoked paprika
- ☐ 1 bay leaf
- ☐ salt and black pepper, to taste
- ☐ 3 green onions, thinly sliced, for garnish
- ☐ 2 tbsp fresh parsley, chopped, for garnish
- ☐ hot sauce, optional, for serving

DIRECTIONS:

- ☐ 1. Heat the oil in a large, heavy pot or Dutch oven over medium heat.
- ☐ 2. Add sausage slices and sauté until browned. Remove and set aside.
- ☐ 3. In the same pot, add chicken and brown on all sides. Remove and set aside.
- ☐ 4. Add onion, bell pepper, and celery. Cook for about 5 minutes, until softened.
- ☐ 5. Stir in garlic and cook for another minute.
- ☐ 6. Add rice and toast for 1–2 minutes, stirring constantly.
- ☐ 7. Pour in chicken broth and diced tomatoes (with juice). Stir to combine.
- ☐ 8. Return meat to the pot. Add the black-eyed peas, creole seasoning, thyme, smoked paprika, salt, pepper, and bay leaf. Stir well.
- ☐ 9. Bring to a boil, then reduce heat to low. Cover and simmer for 20–25 minutes, or until rice is tender and most of the liquid is absorbed.
- ☐ 10. Remove the bay leaf and fluff with a fork.
- ☐ 11. Stir in green onions and parsley. Serve hot with hot sauce on the side, if desired.

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