

## Jambalaya

Servings: 12

### INGREDIENTS

- ¼ c olive oil
- 1 lb Harbor Banks® 16/20 shrimp, peeled and deveined
- 1 lb scallops
- Monarch® Chesapeake Bay spice
- 1 chicken, cut into 8 pieces
- 1½ lb smoked sausage, cut into 1/2-in cubes
- 2 c chopped onion
- 1 c chopped celery
- 1 c chopped bell pepper
- 2 T minced garlic
- 3 ea bay leaves
- ¼ t cayenne pepper
- 1½ T chopped thyme leaves
- 1 c chopped tomatoes
- 5½ c Chef's Line™ classic chicken stock, reconstituted salt and pepper
- 2 c rice
- 1 lb clams
- 1 lb mussels
- 1 lb crawfish
- 1 c chopped green onions
- ½ c chopped parsley

### PREPARATION

In a large Dutch oven, heat 2 T of the olive oil over medium-high heat. Season shrimp and scallops with Chesapeake Bay spice and saute until almost cooked through, about 4 minutes. Using a slotted spoon, remove shrimp and scallops and set aside until later.

Season chicken pieces with Chesapeake Bay spice. Add remaining olive oil to Dutch oven and, when hot, add chicken pieces and saute until browned on both sides, about 8 minutes. Remove and set aside.

Add sausage and cook until browned. Add onion, celery, bell pepper, garlic, bay leaves, cayenne and thyme, and cook until vegetables are wilted, about 6 minutes. Add tomatoes and stock, and return chicken pieces to pot. Season with salt and pepper; simmer, covered, for 20 minutes.

Add rice to pot, stir well and return to a boil. Reduce heat to low, cover pot and cook for 15 minutes. Add shrimp, scallops, clams, mussels, crawfish, green onions and parsley to Dutch oven, mixing carefully and continue to cook, covered, for another 10 minutes. Remove from heat and let sit 10 minutes before serving.

