

# Captain Russell's Jambalaya Recipe



## Ingredients

- 1 can (10-1/2 ounces) condensed French onion soup
- 1-1/4 cups reduced-sodium beef broth
- 1 can (8 ounces) tomato sauce
- 1/2 cup butter, cubed
- 1 small green pepper, chopped
- 1 small onion, chopped
- 1-1/2 teaspoons Creole seasoning
- 1 teaspoon hot pepper sauce
- 1 pound uncooked medium shrimp, peeled and deveined
- 1/2 pound fully cooked andouille sausage , halved lengthwise, cut into 1/2-inch slices
- 2 cups uncooked long grain rice

## Directions

Preheat oven to 375°. In a large saucepan, combine first eight ingredients. Bring to a boil. Remove from heat; stir in shrimp, sausage and rice. Transfer to a greased 13x9-in. baking dish.

Cover and bake 30 minutes. Remove foil and stir; cover and bake 10-15 minutes longer or until rice is tender. Yield: 6 servings.

Note: The following spices may be substituted for 1 teaspoon Creole seasoning: 1/4 teaspoon each salt, garlic powder and paprika and a pinch each of dried thyme, ground cumin and cayenne pepper.

TOTAL TIME: Prep: 15 min. Bake: 40 min. MAKES: 6 servings