

We're sharing the love... ♡

## Recipe of the month

### Jambalaya

**Ingredients:**

- 1/4 cup vegetable oil
- 1 cup Trinity (chopped peppers, onions, celery)
- 1lb Andouille sausage, sliced on bias
- 1 lb crawfish tail meat or deveined shrimp
- 1 bay leaf
- 2 tablespoons Cajun Spice
- 2 cups rice (Uncle Ben's works well)
- 4 cups chicken stock



Sauté trinity in oil until translucent then add sausage and Cajun Spice. Cook for a few more minutes then add rice, stock, and bay leaves and bring to a boil. Add crawfish or shrimp, cover, and simmer stirring occasionally until all liquid is absorbed and rice is tender.

From the Café Nola kitchen to your kitchen, enjoy!

