

Karenalaya

Classic Jambalaya is a delicious staple of New Orleans cuisine. But like so many dishes I love, there's often a tad too much fat added. Here's my paired down version that won't have your scale saying "One at a time please." It's a great one-pot dish that can be made in advance and feed the whole family.

NOTE: The stock and tomato products are the liquid sources for the rice. If two cups of rice require 4 cups of water, then make sure your stock and tomato liquid combined equals 4 cups.

(This recipe appears in my new book, "GETTING SAUCED – How I Learned Everything I Know about Food from Working in TV." For more stories and recipes, click here to purchase a copy – <https://bit.ly/gettingsauced>)

INGREDIENTS (Serves 6)

2 tablespoons canola oil

1 red onion, chopped

4 stalks celery, chopped

1 green pepper, chopped

1 pound turkey meat leftovers, chopped

4 links lean sausage (pre-cooked), sliced

4 cloves garlic, minced

1 (14-ounce) can diced tomatoes

1 (14-ounce) can tomato puree

2 whole chipotle peppers, with two tablespoons of adobe sauce from can

$\frac{1}{4}$ teaspoon cayenne

2 cups turkey or chicken stock

2 cups rice

Salt and pepper, to taste

PREPARATION

Heat the canola oil in a large skillet over medium heat. Sauté the onions, celery, and pepper for 6 minutes until the onions are translucent. Season with salt and pepper. Add the turkey, sausage, and garlic and cook for 4 minutes.

Add diced tomato, tomato puree, the chipotle peppers with sauce, and the cayenne. Cook for another 2 minutes. Add the stock and rice and test the seasoning.

Increase the heat to high and bring to a boil, then cover, reduce the heat to low, and let simmer for 20 minutes, or whatever time the rice instructions suggest.

Serve in warmed bowls with a side of cornbread or your favorite crusty bread.