

Jambalaya, rice dish from Louisiana

The flavors of New Orleans in one pot. It's made with shrimp, chicken, sausage, rice, and the obvious Creole base—onion, celery, and paprika. The okra makes the rice creamier but can be omitted if you prefer.

There are two types of jambalaya—Creole and Cajun. The first has a tomato base but the second doesn't. The classic method is to use a Cajun spice (like a salted chili spice) with the quirky name of *slap ya mama*, but as it's difficult to get hold of, I usually use cayenne pepper, paprika powder, thyme, and oregano.

Put the mussels in salted cold water in the fridge for about 1 or 2 hours so that they spit out any grains of gravel.

Brown a clove of garlic in oil and add the chicken broth. Boil and add the mussels.

Allow to simmer for 5 minutes until all the mussels have opened, discarding any that haven't.

Fish out the mussels with a slotted spoon and set aside. Leave the broth in the pot.

Brown the sausage in oil in a large pot so that it releases some fat. Set aside but leave the fat in the pot.

Salt and brown the chicken until slightly golden and set aside.

Fry the onion, paprika, three cloves of garlic, and celery in the pot until it is soft but not colored. Add the cayenne pepper and paprika powder and fry for another minute.

Add the tomatoes, Worcestershire sauce, pepper, thyme, and oregano. Simmer for 3 minutes.

Add the sausage, chicken, and okra. Simmer gently for 5 minutes while stirring.

Add the rice and broth. Bring to a boil and then reduce to a low heat. Simmer covered for about 20 minutes.

Stir and mix in the mussels and shrimp. Steam covered for another 5 minutes, until the shrimp are done. Season with salt and top with parsley or celery leaves, then serve immediately!

4–6 servings

- ½ net of mussels or cockles (frozen also works)
- 4 garlic cloves, finely chopped
- 4 cups (1 l) chicken broth, preferably homemade
- 8 oz. (200 g) strong sausage, such as kabanoss or chorizo
- 10 oz. (300 g) chicken thigh fillet, in pieces
- 1 yellow onion, finely chopped
- 1 green bell pepper, finely diced
- 2 celery stalks, shredded
- ½ tsp. cayenne pepper
- 1 tsp. paprika powder
- 14 oz. (400 g) can cherry tomatoes
- 2 tsp. Worcestershire sauce
- 1 tsp. freshly ground black pepper
- 1 tsp. dried thyme
- 1 tsp. dried oregano
- ½ cup (40 g) fresh or frozen okra
- 2 cups (320 g) long grain rice (I use jasmine rice)
- 10 oz. (300 g) peeled raw whiteleg shrimp
- 2 tbsp. chopped parsley or celery leaves
- Olive oil
- Salt

