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BLACK-EYED PEA JAMBALAYA WITH BROILED SHRIMP AND ANDOUILLE SAUSAGE

BROIL

Black-eyed pea Jambalaya is an easy flavorful dish to prepare and is made even more delicious when some luscious shrimp and andouille sausage are broiled and added in just before serving. This recipe is a good example of how you can adapt a traditional recipe and cook part of the meal in the oven without sacrificing any flavor.

The base can be cooked in advance and gently reheated and the shrimp and sausage added in before serving, a side dish of sauteed collard greens makes it just perfect!

Cook the rice at the same time as you cook the black-eyed peas and vegetables, then cook the shrimp and sausage when you are ready to serve, so easy and so delicious!

Ingredients

- 2 - tablespoons vegetable oil
- 1 - medium yellow onion, chopped
- 1 - medium orange or yellow pepper chopped
- 1 - jalapeno pepper, sliced
- 5 - cloves, garlic, sliced
- 2 - 15 oz cans black-eyed peas or 4 cups cooked black-eyed peas
- 2 - cups chicken or beef stock
- 2 - cups cooked, long grain rice
- 3 - andouille sausages, cut into ½" pieces
- 1lb - large shrimp (16-20per lb) peeled and deveined and cut into ½" pieces

Preparation

Heat a 12" saute pan over moderate heat. Add the oil and stir in the onions. Cook until translucent then stir in the garlic, yellow pepper and jalapeno pepper and cook to soften.

Add the black-eyed peas and stock and simmer gently for 30 minutes.

Stir the cooked rice into the black eyed pea mixture and heat through gently before serving.



Line a rimmed baking sheet with foil, shiny side down.

Combine the shrimp and andouille sausage in a bowl with a light coating of vegetable oil and a sprinkle of garlic powder and Old Bay seasoning and spread onto the prepared baking sheet.

Heat the oven in the Broil Mode for 5 minutes and broil the sausage and shrimp for approx 4 minutes. Add to the jambalaya with the pan juices and serve.

Serves 6

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