



**ZATARAIN'S**  
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## The Big Easy Jambalaya

**Prep Time:** 15 minutes

**Cook Time:** 35 minutes

**Yields:** 6 (1 1/3-cup) servings

*This spicy, flavorful dish is perfect for a Mardi Gras party, and it really is “big easy”. The recipe can be easily doubled to serve 12 by using 2 packages of Jambalaya Mix, doubling all the other ingredients and cooking in a Dutch oven or saucepot.*

- 1 tablespoon olive oil
- 1 medium onion, chopped (about 1 cup)
- 1 each medium green and yellow bell pepper, chopped
- 1 can (14 1/2 ounces) fire roasted or regular diced tomatoes, undrained
- 1 cup water
- 1 package (8 ounces) Zatarain's® Reduced Sodium Jambalaya Mix
- 1 pound large shrimp, peeled and deveined (optional)
- 1 package (12 ounces) andouille sausage, cut into 1/4-inch slices
- 1/4 cup chopped fresh parsley (optional)

1. Heat oil in large deep skillet or 5-quart Dutch oven on medium heat. Add onion and bell peppers; cook and stir 7 minutes or until vegetables begin to soften.
2. Stir in tomatoes, water and Jambalaya Mix. Bring to boil. Reduce heat to medium-low; cover and simmer 15 minutes.
3. Stir in shrimp, if desired, and sausage. Cover and cook 10 minutes longer or just until shrimp turn pink and rice and vegetables are tender, stirring occasionally. Remove from heat. Let stand 5 minutes. Sprinkle with parsley, if desired.