Red Bean Jambalaya



FOODSERVICE

SERVING SIZE: **30**

Ingredients

- 3/4 cup Olive Oil
- 1 1/2 cups Onion, Diced
- 1 1/2 cups Red Pepper, Diced
- 3/4 cup Tomatoe paste
- 1/4 teaspoon Black Pepper
- 1/2 tablespoon Dried Oregeno
- 6 each Thyme sprigs
- 1/4 teaspoon Cayenne Pepper
- 3 tablespoons Garlic, minced
- 3 cups Long grain rice
- 6 cups **Furmano's Red Beans**
- 7 1/2 cups Chicken Broth
- 1 1/2 cups Peeled and deveined shrimp
- 1 1/2 cups Andouille sausage
- 1 1/2 teaspoons Salt
- As Needed Hot Pepper Sauce

In This Recipe



Pouch Red Beans



Red Beans

Preparation

1. In a medium pot over medium heat, add olive oil.
2. Add onion and red pepper, saute until onions are translucent.
3. Add tomatoe paste, black pepper, oregeno, thyme, and cayenne pepper. Saute 2 minutes.
4. Add rice and garlic. Saute until rice is well coated with oil.
5. Add Furmano's Red Beans and 1 1/2 cups of chicken broth. Reduce heat to low and stir until liquid is completely absorbed into the rice.
6. Next, add the remaining chicken broth, shrimp, salt, and sausage. Heat over low heat until shrimp are cooked through and liquid is absorbed. Use additional liquid if necessary.
7. Stir and add hot pepper sauce to your liking.

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