

## Campfire Jambalaya Recipe

- 2 tablespoons vegetable oil
- 1½ pounds skinless, boneless chicken breasts, cut into 1" pieces
- 1 pound andouille sausage, sliced
- Kosher salt and freshly ground black pepper
- 1 large onion, chopped
- 1 red bell pepper, chopped
- 4 celery stalks, chopped
- 4 garlic cloves, finely chopped
- 2 tablespoons tomato paste
- 1 pint cherry tomatoes, some halved, some whole
- 2 cups long-grain white rice
- 2 tablespoons Creole seasoning
- 2 bay leaves
- 6 cups low-sodium chicken broth
- ¾ pound medium shrimp, peeled, deveined
- Handful of fresh flat-leaf parsley leaves with tender stems

### RECIPE PREPARATION

Prepare the grill or fire for high heat. Heat oil in a large wok or skillet set directly on the grate. (If cooking indoors, place over high heat.) Add chicken and sausage; season with salt and pepper. Cook, turning often, until browned, about 5 minutes.

Add onion, bell pepper, celery, and garlic. Cook, stirring often, until softened, about 5 minutes. Add tomato paste and cook, stirring, until it begins to darken, about 2 minutes. Mix in tomatoes, scraping up browned bits, then mix in rice, seasoning, and bay leaves. Add broth; season with salt and pepper. Bring to a boil.

Move wok to a cooler spot (or reduce heat), cover with foil, and simmer until almost all liquid is absorbed, 20–30 minutes.

Season shrimp with salt and pepper; mix into rice. Cover and cook until rice is tender and shrimp are cooked through, 5–8 minutes. Top with parsley.