



*Kitchen  
& Kaftans*

EVERYDAY COOKING. ELEVATED LIVING.

# Jambalaya Soup

## Ingredients:

- 1/2 pound andouille or smoked sausage, thinly sliced (8 ounces)
- 1 pound boneless skinless chicken thighs, cut into bite-sized pieces
- 1 pound of shrimp, clean, deveined and cut into bite size pieces
- 1 large onion, chopped
- 1 large green bell pepper, chopped
- 2 stalks celery, chopped
- 4 cloves garlic, chopped
- 28 ounces fire roasted diced tomatoes
- 1 tablespoon Cajun seasonings (or more to taste)
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- 4 teaspoons chicken bouillon
- 3 dried bay leaves
- 1 cup long-grain white rice, rinsed until water runs clear and drained (use 1/2 cup for soupier consistency)
- 4 cups water

## Instructions:

- Place chicken thighs at the bottom of the crockpot.
- Add, onions, celery, green peppers and garlic.
- Add all spices and chicken bouillon.
- Add water.
- Add bay leaves and cover.
- Cook on high for 3 hours.
- After cooking for 3 hours, stir and add rice.
- Continue to cook on high for another 2 hours.
- After cooking for another 2 hours, stir and add shrimp.
- Continue to cook on high for another hour.
- Remove the bay leaves.
- Enjoy!

### Note

*For a soupier texture, use 1/2 cup of rice instead of 1.*

*If you prefer a spicier dish, add more Cajun seasoning or hot sauce to taste.*