



Ham & Sausage Jambalaya By Bon Appetit

INGREDIENTS (Serves 6-8)

1 pound andouille or other spicy pork sausage
1 pound smoked ham, cut into 1-inch pieces
1 tablespoon unsalted butter
1 white onion, finely chopped
3 celery stalks, finely chopped
1 green bell pepper, cored, finely chopped
1 red bell pepper, cored, finely chopped
Kosher salt
3 plum tomatoes, seeded, finely chopped
3 garlic cloves, finely chopped
1 jalapeño, finely chopped
2 tablespoons tomato paste
1 teaspoon finely chopped thyme
4 cups low-sodium chicken stock (or make your own)
3 cups long-grain rice, rinsed
4 bay leaves
10 dashes hot sauce (preferably Tabasco)
Freshly ground black pepper
1/2 cup chopped scallions
1/2 cup chopped parsley leaves with tender stems, divided
Lemon wedges (for serving)

PREPARATION

Step 1

Cook sausage and ham in a large pot over medium heat, stirring occasionally, until browned, about 12 minutes; transfer to a plate. Wipe out pot.

Step 2

Melt butter in same pot over medium-high heat. Cook onion, celery, green pepper, red pepper, and 1 tsp. salt, stirring frequently, until onion is translucent, 10–12 minutes. Stir in tomatoes, garlic, jalapeño, tomato paste, and thyme; cook until heated through, about 1 minute. Season with salt.

Step 3

Add chicken stock and bring to a boil. Stir in rice, bay leaves, and hot sauce. Season with salt and pepper. Return to a boil, then reduce heat to low and simmer, covered, 15 minutes. Uncover and stir in reserved sausage and ham. Cook until heated through, about 5 more minutes.

Add scallions and 1/4 cup parsley. Stir a few times then cover pot, turn off heat, and let jambalaya sit for about 15–18 minutes. Transfer to a large bowl, then top with remaining 1/4 cup parsley. Serve with lemon wedges alongside.