

LOUISIANA SEAFOOD JAMBALAYA

Recipe Ingredients:

3 cups uncooked rice
1/4 cup butter
1/4 cup olive oil
1 pound raw Louisiana shrimp, your favorite size
salt, to taste
Tony Chachere's Original Creole Seasoning, to taste
lemon pepper, to taste
1 yellow onion, chopped
1 green pepper, chopped
1 red pepper, chopped
4 ribs celery, chopped
4 to 6 cloves garlic, minced
1 8-ounce carton fresh mushrooms, sliced
1 10-ounce can Rotel tomatoes
2 bay leaves
1 pound Louisiana crawfish tails
1 pound lump Louisiana crabmeat
1 bunch green onions, sliced
1/2 bunch parsley, minced



Recipe Directions:

Cook the rice according to the package directions. In a large Dutch oven, melt the butter. Add the olive oil and sauté the shrimp for 5 to 7 minutes.

Season the shrimp with salt, Tony Chachere's, and lemon pepper while they are cooking. Remove the shrimp and set aside.

Sauté the onion, peppers, celery, mushrooms and garlic for 5 to 9 minutes. Add the Rotel tomatoes and the bay leaves. Cook for 10 more minutes.

Return the shrimp to the pot and add the crawfish tails; cook for 5 minutes, stirring occasionally. Add the crabmeat, green onions, and parsley. Mix in cooked rice, adjust seasonings, and remove from heat. Let stand about 5 minutes before serving (for the flavors to marry). Serve hot.

Recipe from Chef: Suzanne Bourgeois

- See more at: <http://www.louisianaseafood.com/print/135#sthash.wyvVXar0.dpuf>

www.VisitLafourche.com