

Sheet Pan Jambalaya

Marsha Willard

3 small yellow/orange/red bell peppers, cut into thin slices
1 medium thinly sliced onion
one 12 oz pkg andouille sausage, sliced
1 ½ Tbsp fresh thyme or 3/8 tsp dried thyme
3/4 tsp dried oregano .. if using cajun vs creole seasoning
1 Tbsp olive oil
1 tsp garlic powder
2 tsp Creole seasoning* , divided
3 large scallions
12 oz jumbo peeled shrimp
one 12 oz can diced tomatoes, drained
3 cooked rice start with 1 c uncooked rice as it triples

1. Preheat oven to 400 deg.
2. Toss together the peppers, sausage, onion, thyme, oil, garlic powder and 1 tsp of the Creole seasoning
3. Place on a foil-lined 13 X 18 inch rimmed baking sheet
4. Bake until almost tender –crisp, 15 to 17 minutes, stirring once half way through the cooking time
5. Meanwhile thinly slice scallions, including the green part
6. Place scallions, shrimp, tomatoes and remaining 1 tsp Creole seasoning in a bowl. Crumble cooked rice into the bowl.
7. Remove baking sheet from oven. Stir shrimp mixture into the bell pepper mixture and return to the oven and cook until shrimp are pink, about 9 minutes
8. sprinkle with scallions and serve
- 9 Can sprinkle with minced serranos or jalapenos

* I used cajun seasoning as that is what I have so I used ¾ tsp dried oregano

Note: the difference in creole and cajun seasoning may be mustard powder