

KLEMENT'S BRATWURST & SHRIMP JAMBALAYA

YIELD: 4-6 SERVINGS



INGREDIENTS

2 EACH Uncle Bens Ready Rice Packages (8oz.)

2 TBSP. Olive Oil

2 TBSP. Unsalted Butter, Melted

14oz. Klement's Traditional Bratwurst "Cut into slices."

1LB. Raw Shrimp Peeled and Deveined
(16-20 size)

1/2 CUP Medium Diced Red Bell Pepper

1/2 CUP Medium Diced Green Bell Pepper

1/2 CUP Medium Diced Yellow Onion

1/4 CUP Minced Garlic

1 EACH Canned Plum, Tomato (28oz.)

1 EACH Canned Diced Tomato (14.5oz.)

1 CUP Chicken Broth

1 TBSP. Kosher Salt

2 TBSP. Cajun or creole seasoning

1/4 CUP Chopped Fresh, Green Onions

1/4 CUP Chopped Fresh, Flat Leaf Parsley

1 EACH Lemon (Cut in Half)

EQUIPMENT

- Cutting Board
- Slotted Spoon
- Flat Bottom pan/ w Lid or Cast Iron Skillet w/Lid
- Heat Resistant Rubber Spatula

PROCEDURE

- 1. HEAT** the olive oil and butter in a cast-iron skillet or flat bottomed pan over medium-high heat for 3 minutes. Add the raw shrimp and sliced bratwurst, cook them for 2 minutes per side, remove them from the pan, and set them aside.
- 2. ADD** the diced peppers, onions, and garlic and let it cook for 5 minutes until onions are translucent, add salt and creole seasoning. Continue cooking for 3 minutes longer, and then add the chicken broth to deglaze the pan. Using your spoon or spatula, be sure to scrape the sides.
- 3. ADD** in the plum and diced tomatoes and bring to a simmer. Add shrimp and sliced bratwurst to the tomato mixture and bring to a simmer, reduce the heat, and cover the pan with a lid and allow to simmer the mixture for 10 minutes.
- 4. POUR** the Uncle Bens Ready Rice into the tomato mixture and allow to simmer for another 5 minutes. Add chopped parsley and green onions to the mix to be folded in.
- 5. SQUEEZE** Fresh Lemon juice on top of Jambalaya and serve and enjoy.