

## **Classic Jambalaya**

If you are craving a New Orleans classic, this recipe for Jambalaya is the perfect option for you. This spicy rice is all you need to fill yourself to the brim. Treat your taste buds to deep flavors with this authentic Jambalaya recipe any time you want. After all, you just cannot resist the aroma of sautéed aromatic onion, celery, and peppers, with herbs, garlic, and spices.

*Makes 4 servings*

### ***Ingredients***

- 1 pound chicken breast, diced
- 2 tablespoons Creole seasoning\*, divided
- 2 tablespoons butter
- ½ pound andouille sausages\*\*, sliced in ¼ inch slices (about 2-3 sausages)
- 1 medium-sized yellow onion, chopped
- 1 green bell pepper, diced
- 1 stalk celery, diced
- 3 cloves of garlic, minced
- 1 cup long-grain rice
- ¾ teaspoon salt
- ½ teaspoon black pepper each
- 2 teaspoons hot sauce
- 1 teaspoon Worcestershire sauce
- 1 can diced tomatoes
- 2 cups chicken or fish broth
- 2 bay leaves
- ½ pound raw shrimp, deveined
- 4 green onions, thinly sliced, for garnish (optional)

### ***Directions***

1. Place the chicken in a large bowl and sprinkle with 1 tablespoon of the Creole seasoning. Set it aside to rest.
2. Place a large cast-iron skillet on medium-high heat and melt the butter.
3. Cook the chicken and the sausages until browned, and drain excess fat.
4. Reduce heat to medium-low. Add the bell pepper, garlic, onion, and celery, and cook for 4 minutes or until soft.

5. Add the rice, and the remaining tablespoon of Creole seasoning, diced tomatoes, hot sauce, salt, black pepper, and Worcestershire sauce, and stir the mixture until it is thoroughly combined.
6. Add the broth and bay leaves, and bring the mixture to a boil. Reduce the heat to medium-low, cover the pot, and allow it to simmer for 15 minutes. Give it a stir around the halfway point.
7. Finally, add the shrimp, cover, and then allow the Jambalaya to simmer for another 10 minutes until the rice turns tender and is thoroughly cooked, and shrimp turned pink.
8. Place in a serving dish and enjoy with a sprinkle of green onions, while it is still hot, if desired!

\* if you don't have creole spice on hands, it's easy to make the blend at home: add and mix together 2 tablespoons garlic powder, 1 tablespoon onion powder, 1 tablespoon dry oregano, 1 tablespoon sea salt, 1 tablespoon dried thyme, 1 1/2 teaspoons paprika, 1 tablespoon cayenne pepper (adjust with more or less according to taste), and 1 tablespoon black pepper. Store extra in an airtight container.

\*\* if you cannot find andouille sausages, you can replace them with kielbasa sausages or any smoked sausages you prefer.

*Cook's note: you can easily double this recipe by using a Dutch oven instead of a skillet. Freeze extra for later use in airtight freezer-safe containers. It will keep up to 4 months in the freezer and up to 5 days if stored in the refrigerator.*

## **DoubleTree Signature Cookie\***

*Makes 26 cookies*

### **Ingredients**

- ½ pound butter, softened (2 sticks)
- ¾ cup + 1 tablespoon granulated sugar
- ¾ cup packed light brown sugar
- 2 large eggs
- 1 ¼ teaspoons vanilla extract
- ¼ teaspoon freshly squeezed lemon juice
- 2 ¼ cups flour
- 1/2 cup rolled oats
- 1 teaspoon baking soda
- 1 teaspoon salt
- Pinch cinnamon
- 2 2/3 cups Nestle Tollhouse semi-sweet chocolate chips
- 1 3/4 cups chopped walnuts

### **Directions**

1. Preheat oven to 300°F.
2. Cream butter, sugar and brown sugar in the bowl of a stand mixer on medium speed for about 2 minutes.
3. Add eggs, vanilla, and lemon juice, blending with mixer on low speed for 30 seconds, then medium speed for about 2 minutes, or until light and fluffy, scraping down bowl.
4. With mixer on low speed, add flour, oats, baking soda, salt, and cinnamon, blending for about 45 seconds. Don't overmix.
5. Remove bowl from mixer and stir in chocolate chips and walnuts.
6. Portion dough with a scoop (about 3 tablespoons) onto a baking sheet lined with parchment paper about 2 inches apart.
7. Bake for 20 to 23 minutes, or until edges are golden brown and center is still soft.
8. Remove from oven and cool on baking sheet for about 1 hour.

*Cook's note: You can freeze the unbaked cookies, and there's no need to thaw. Preheat oven to 300°F and place frozen cookies on parchment paper-lined baking sheet about 2 inches apart. Bake until edges are golden brown and center is still soft.*

\* Source: Doubletree hotels