

## Traditional Louisiana Jambalaya Recipe

2 cucharadas de aceite vegetal

1 libra de camarones grandes congelados (pelados, desvenados y sin cola).

1 ½ cucharadita de sazón Creole (tipo Tony Chachere's).

1 paquete (12-14 oz) de salchicha andouille ya cocida

1 lata (10 oz) de tomates con chiles verdes (tipo Ro-tel), bien escurridos.

2 tazas de arroz ya cocido

### Preparation Process

1. In a large skillet, heat the oil over medium-high heat. Add the shrimp and shake ½ teaspoon of Creole seasoning on top. Cook until both sides are bright pink and cooked through, about 3 minutes per side. Remove to a plate and set aside.
2. Remove the sausage from the casings and cut it into ½- inch rounds. Add to the pan and saute until a bit browned and warmed through, 2 to 3 minutes. Remove to the plate with the shrimp.

3. Add both cans of tomatoes to cook, stirring, until hot. Return the shrimp and sausage to the pan and warm them to serving temperature, 2 to 3 minutes. Add the cooked rice, stir to combine the flavors, and serve.