



## POPCORN SHRIMP JAMBALAYA

Seafood jambalaya featuring SeaPak Popcorn Shrimp brings new meaning to Cajun cuisine.

**Yield: 4**



### INGREDIENTS

- 1 pk. 20 oz SeaPak popcorn shrimp
- 1 pk. 14 oz) Andouille sausage, cut into 1/4-inch-thick slices
- 1 pk. (10 oz) frozen vegetable seasoning blend
- 1 pk. (32 oz) low-sodium, fat-free chicken broth
- 1 pk. (14.5 oz) fire-roasted diced tomatoes with garlic
- 2 C uncooked long-grain rice
- 1 tsp. Cajun seasoning
- 2 tbsp. thinly sliced green onions

### DIRECTIONS

- 1 Cook sausage in a large Dutch oven over medium-high heat, stirring frequently, 8 to 10 minutes or until browned. Remove sausage with a slotted spoon; drain on paper towels.
- 2 Add vegetable seasoning blend to hot drippings in Dutch oven, and sauté 3 to 5 minutes or until thoroughly heated. Add broth, next 3 ingredients and sausage.
- 3 Bring to a boil; cover, reduce heat to low, and cook 18 to 20 minutes or until rice is tender and liquid is absorbed
- 4 Meanwhile, preheat oven to 450°. Bake Popcorn Shrimp according to package directions.
- 5 Spoon jambalaya into individual bowls or a large serving bowl; top with Popcorn Shrimp. Top with green onions, and serve immediately.