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Catfish and Sausage Jambalaya

Prep Time: 30 mins

Cook Time: 20 mins

Rest Time: 5 mins

Total Time: 50 mins

Ingredients

- 8 ounce(s) fish, catfish, thawed
- 1 tablespoon oil, cooking
- 1 medium onion(s), chopped
- 1/3 cup(s) pepper(s), green, bell, chopped
- 1 stalk(s) celery, chopped
- 3 clove(s) garlic, minced
- 4 ounce(s) sausage, Italian turkey, cut into 1/2-inch pieces
- 14 1/2 ounce(s) tomatoes, diced, undrained
- 1 can(s) broth, chicken, 14 ounces
- 1 cup(s) rice, long grain
- 1/4 cup(s) water, or tomato juice
- 1 1/2 teaspoon paprika, sweet
- 1 teaspoon oregano, dried
- 1/2 teaspoon thyme, dried
- 1/4 teaspoon pepper, cayenne



Preparation

1. Thaw fish, if frozen. Rinse fish; pat dry with paper towels. Cut fish into 3/4-inch chunks. Set aside.
2. In a large saucepan, heat oil over medium-high heat. Add onion, sweet pepper, celery, and garlic; cook, stirring occasionally, for 5 to 7 minutes or until vegetables are softened. Add sausage pieces; cook for 3 to 4 minutes more or until no longer pink. Stir in undrained tomatoes, chicken broth, uncooked rice, the water or tomato juice, paprika, oregano, thyme, and cayenne pepper. Bring to boiling; reduce heat to medium-low. Cover and simmer about 20 minutes or until liquid is mostly absorbed and rice is tender. Stir in catfish pieces for the last 5 minutes of cooking. Remove from heat. Cover and let stand for 5 minutes.