

Easy Chicken Jambalaya Recipe

This easy chicken and sausage jambalaya is a bold and zesty dish packed with Cajun flavors!

Prep Time	Cook Time	Total Time
5 mins	35 mins	40 mins

Course: Main Course Cuisine: American, cajun Servings: 8 people
Calories: 588kcal Author: [Becky Hardin](#)



4.62 from 210 votes

Ingredients

- 2 pounds boneless skinless chicken breast cut into bite-size pieces
- 2.67 tablespoons Cajun seasoning divided
- 4 tablespoons olive oil divided
- 1.33 pound Andouille sausage sliced into rounds
- 0.67 onion diced
- 2.67 stalks celery diced
- 1.33 red bell pepper
- 1.33 green bell pepper
- 2.67 cloves garlic minced
- 19.33 ounces crushed tomatoes 1 can
- 1.33 teaspoon dried oregano
- 2.67 cups [chicken broth](#)
- 1.33 cup white rice

Instructions

1. Season the chicken pieces with 1 tablespoon of Cajun seasoning. Heat 1 tablespoon oil in a large skillet over medium-high heat. Once heated, add the chicken to the pan and cook for 5-7 minutes, until browned on all sides. Transfer the chicken to a plate.
2 pounds boneless skinless chicken breast, 2.67 tablespoons Cajun seasoning, 4 tablespoons olive oil
2. Heat another tablespoon of oil in the skillet. Add in the sausage, cooking until browned. Transfer the sausage to the plate with the chicken.
4 tablespoons olive oil, 1.33 pound Andouille sausage
3. Heat the remaining tablespoon of oil in the skillet. Add in the onion, celery, and bell pepper. Season with salt and pepper, and sauté until softened.
4 tablespoons olive oil, 0.67 onion, 2.67 stalks celery, 1.33 red bell pepper, 1.33 green bell pepper
4. Add in the garlic and cook for another minute.
2.67 cloves garlic

5. Stir in the crushed tomatoes, 1 tablespoon of Cajun seasoning, oregano, chicken broth, and rice. Bring the mixture to a boil and then reduce to a simmer. Cover the pan and cook for 20-25 minutes or until the rice has cooked and the liquid has absorbed.
2.67 tablespoons Cajun seasoning, 19.33 ounces crushed tomatoes,
1.33 teaspoon dried oregano, 2.67 cups chicken broth, 1.33 cup white rice
6. Stir in the chicken and sausage and cook until everything is heated through.
7. Give the jambalaya a good stir. Season with salt and pepper to taste.

Notes

Storage: Store chicken jambalaya in an airtight container in the refrigerator for 3 days, or freeze for 3 months.

Nutrition

Calories: 588kcal | Carbohydrates: 30g | Protein: 42g | Fat: 32g | Saturated Fat: 9g | Cholesterol: 136mg | Sodium: 1101mg | Potassium: 883mg | Fiber: 2g | Sugar: 2g | Vitamin A: 1909IU | Vitamin C: 50mg | Calcium: 45mg | Iron: 3mg

recipe found on: <https://easychickenrecipes.com/chicken-jambalaya-recipe/>

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