

## JAMBALAYA

This popular dish from Louisiana is simple to prepare and filling. Its name comes from the Provençal word "*jambalaja*" meaning "a mix-up". The rice is cooked then "mixed-up" with cooked shrimp and sausage. A hint of spice from the chili flakes makes it a fun dish to serve at parties!

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**For 5 or 10 cup Zojirushi Rice Cookers>  
Ingredients (serves 4-6):**

**To Cook in the Rice Cooker:**

- **3 cups (rice measuring cup) long grain white rice**
- **1 tsp. salt**
- **1/2 tsp. dried thyme leaves**
- **1/4 tsp. dried chili flakes**
- **8 oz. low sodium chicken broth**
- **4 oz. diced canned tomatoes in puree**
- **Water as needed**
- **1 medium onion, minced**

**To Prepare Separately:**

- **1 Tbsp. olive oil**
- **1 clove garlic, minced**
- **8 oz. medium shrimp**
- **6 oz. smoked sausage, sliced 1/4" thick**

- **Measure rice accurately using the measuring cup that came with your rice cooker. Rinse quickly once, drain and place in the inner cooking pan.**
- **In a separate bowl, mix the salt and spices into the chicken broth, and add to the inner cooking pan**
- **Add the tomato puree, and if necessary, add water to reach the water scale marked "3" for "Mixed Rice" for 5 and 10 cup rice cookers, and up to "1.5" for 3 cup rice cookers.**
- **Place the minced onion on top and cook using the "Mixed" setting.**
- **When the rice cooker begins its countdown, sauté the shrimp and sausage in a frying pan with olive oil and garlic and place in a bowl.**
- **When rice completes cooking, open the lid and transfer the rice to the bowl from step 5. Mix well and serve immediately**