

## **Chef Swann's Surry Jambalaya Colonial Williamsburg**

### **Ingredients:**

- 1 lb large peeled broken shrimp
- 8 oz boneless skinned chicken (cut in cubes)
- 1 tbsp Jambalaya Spice
- ¼ c olive oil
- 6 oz Smoked Surry County Sausage
- 4 oz Smoked Surry Bacon
- ¼ c chopped onions
- ¼ c chopped green bell pepper
- ¼ c chopped celery
- 2 tbsp minced garlic
- ½ c Italian plum tomatoes (seeded and chopped)
- 4 bay leaves
- 1 tsp salt
- 1 tsp Lea & Perrin Sauce
- 1 tsp Hot Pepper Sauce
- 1 c green peas, frozen
- 1-2 c chicken stock
- ½ c fresh herbs (chopped)
- 1½ c Couscous – pre-cooked or same amount of white rice

### **Method:**

- In a bowl, combine the shrimp and chicken with seasoning and mix well.
- In cast iron skillet, heat olive oil and render bacon. Add seasoned shrimp and chicken into iron skillet. Stir-fry for 1 minute. Remove from heat.
- Caramelize all vegetables to golden transparency.
- Add sausage, stir for 1 minute
- Add stock, salt and pepper. Cook for 10 minutes
- Add couscous or rice, tomatoes and peas. Cook 5 to 10 minutes. Set aside.
- Stir in chopped herbs
- Top with spicy mayonnaise
- Sprinkle with chopped scallions