

Roasted Shrimp Jambalaya

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Total Time 1 hour 5 minutes
Prep Time 5 minutes
Cook Time 1 hour
Rating ★★★★★ (231)

A savory rice dish with fuzzy origins, a strong Louisiana history and a number of influences (African, Spanish and French, to name a few), shrimp jambalaya is the ultimate comfort. Here, both rice and shrimp are cooked in the oven separately, not the stovetop, for a more hands-off approach. It's a meal on its own but also wonderful as part of a spread.

INGREDIENTS

Yield: 8 to 10 servings

1 tablespoon extra-virgin olive oil, plus more as needed

1 (12- to 14-ounce) package smoked sausage (kielbasa or andouille), cut into ½-inch-thick slices

½ cup chopped red onion

½ cup chopped celery

½ cup chopped green bell pepper

½ cup chopped red bell pepper

Coarse kosher salt (such as Morton's) and black pepper

2 garlic cloves, minced

2 cups long-grain rice (such as Carolina Gold), rinsed until water



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PREPARATION

Step 1

Heat oven to 350 degrees. In a large Dutch oven over medium, heat oil until wavy, then sear the sausage, 2 to 3 minutes per side. Set on paper towels to drain, leaving any oil in the pot.

Step 2

Drizzle more oil into the pot if needed. Add onion, celery, bell peppers, 1 teaspoon salt and ½ teaspoon black pepper. Cook until

runs clear

½ cup crushed tomatoes

1 (14.5-ounce) can chicken stock
or 1¾ cups water, plus more as
needed

4 dashes hot sauce

4 dashes Worcestershire sauce

3 teaspoons Cajun seasoning

1 teaspoon smoked paprika

2 bay leaves

2 pounds large shrimp, peeled and
deveined, tails on

1 teaspoon garlic powder

Parsley leaves and sliced scallions,
for garnishing

the onion is translucent, 3 to 5 minutes. Add garlic and cook until
fragrant, 30 seconds.

Step 3

Add the rice. Stir and toast for 30 seconds. Add sausage,
tomatoes, stock, hot sauce, Worcestershire sauce, 1 teaspoon
Cajun seasoning, paprika and bay leaves. Bring to a boil, then
simmer over low heat for about 5 minutes. Taste and add salt if
needed. Cover and carefully transfer to the oven and cook for
about 30 minutes.

Step 4

While rice is cooking, pat the shrimp dry and place on a rimmed
sheet pan lined with parchment paper. Season with the remaining
2 teaspoons Cajun seasoning and the garlic powder.

Step 5

Check the rice after about 30 minutes to make sure all the liquid
is absorbed and the rice is tender. (If it's too dry or not cooked all
the way through, incorporate a few tablespoons of water or stock
at a time, and cook a little longer.)

Step 6

Slide the sheet pan of shrimp into the oven. Cook for 8 to 10
minutes, until just pink, firm and cooked through.

Step 7

Check rice for doneness. When ready, fluff with a fork, then mix in
shrimp. Garnish with parsley and scallions.

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