



Slow-Cooker Jambalaya Risotto

★★★★☆

I love risotto, but I don't always love the time and stirring it takes to get the creamy goodness. I found a slow-cooker risotto recipe and thought it was too good to be true. I decided to adapt a jambalaya recipe for this dish. —Angela Westra, Cambridge, Massachusetts

TOTAL TIME: Prep: 20 min. Cook: 2 hours

YIELD: 6 servings.

cook in pot,
stir often until
rice is soft, then
throw in shrimp and
andouille until they're
heated up

Ingredients

2-1/2 cups chicken broth

1 can (14-1/2 ounces) diced tomatoes, undrained

~~1-1/2 cups tomato sauce~~ → 1 can of crushed tomato or tomato sauce

1-1/4 cups uncooked ~~arborio rice~~ regular rice o.k.

3 tablespoons finely chopped onion

1 tablespoon dried parsley flakes

1 tablespoon olive oil

1/2 teaspoon garlic powder

1/2 teaspoon dried thyme

1/2 teaspoon pepper

1/4 teaspoon salt

1/4 teaspoon cayenne pepper

1 bay leaf

1/2 pound uncooked shrimp (31-40 per pound), peeled and deveined and tails removed

* can use
cooked shrimp
(remove tail)

1/2 pound fully cooked andouille sausage links, sliced

2/3 cup shredded Parmesan cheese, optional

Directions

1. In a 4- or 5-qt. slow cooker, combine the first 13 ingredients. Cook, covered, on high for 1-3/4 hours. Stir in shrimp, sausage and, if desired, cheese. Cook until shrimp turn pink and rice is tender, 10-15 minutes longer. Remove bay leaf.

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