

JAMBALAYA SOUP WITH JALAPEÑO CORNBREAD



Total Time
70 MIN.

Serving Size
2 CUPS/500ML

Difficulty
EASY

A classic Louisiana dish, with Spanish and French influences, is transformed into a flavourful and hearty, entrée-worthy soup.

Yields
8

INGREDIENTS

WEIGHT

MEASURE

canola oil	3 tbsp	45 mL
boneless skinless chicken thighs, cut into bite-size pieces	1 lb	454 g
andouille sausage, sliced	8 oz	226 g
Campbell's Signature Condensed Creole Chicken Gumbo	1 tub (4 lb)	1 tub (1.81 kg)
water	8 cups	2 L
all-purpose flour	11/2 cups	375 mL
fine yellow cornmeal	1/2 cup	60 g
granulated sugar	2 tbsp	30 g
baking powder	1 tbsp	15 mL
kosher salt	1 tsp	5 mL
buttermilk	1 cup	250 mL
eggs, beaten		
unsalted butter, melted	1/4 lb	113 g
seeded and diced jalapeño	1/4 cup	33 g
peeled deveined large shrimp (16/20)	2 lb	1 kg



Tip

Cornbread can also be made in muffin cups or mini loaves; serve warm if desired.

Tip:



INSTRUCTIONS

1. Heat oil in large stock pot set over medium-high heat; brown chicken, in 2 batches, for 8 to 10 minutes or until golden. Transfer to plate. Add sausage to stock pot; cook for about 5 minutes or until browned around edges. Return chicken and any accumulated juices to pot; pour in soup and water.

2. Simmer for 20 to 25 minutes or until chicken is tender and soup is fragrant. Let cool completely and refrigerate for up to 3 days. Makes 15 cups (3.75 L).

3. Preheat oven to 350°F (180°C). Whisk together flour, cornmeal, sugar, baking powder and salt. In separate bowl, whisk together buttermilk, eggs and butter; stir into flour mixture just until combined. Stir in jalapeño. Scrape into buttered 8-inch (2 L) baking dish. Bake for about 30 minutes or until top is golden and toothpick comes out clean when inserted in centre. Let cool and cut into 8 portions.

Heat scant 1 3/4 cups (425 mL) soup until steaming. Add 5 shrimp (113 g); simmer just until cooked. Spoon into serving bowl. Serve with cornbread.