



Total Time
75 MIN.

Difficulty
EASY

Yields
8

Serving Size

Fresh mussels and clams are added along with large shrimp for a dressed-up version of the classic Cajun rice dish.



Tip

- Discard any mussels or clams that remain closed after steaming for 5 minutes.

- For added fibre, prepare with brown rice.

Tips:

INGREDIENTS

	WEIGHT	MEASURE
canola oil	1/4 cup	60 mL
butter	2 tbsp	30 mL
andouille sausage, diced	1 lb	454 g
onion finely chopped	1 large	1 large
finely chopped celery	2 cups	500 g
long-grain white rice	4 cups	1 L
Campbell's® Signature Condensed Creole Chicken Gumbo	1/2 tub (2 lb)	1 tub (905 g)
water	2 cups	500 mL
large shrimp, peeled and deveined	32 (2 lb)	32 (908 g)
mussels, scrubbed and debearded		
littleneck clams, scrubbed		
finely chopped fresh parsley	1 cup	250 mL
lemon wedges		

INSTRUCTIONS

1. Heat oil and butter in large straight-sided skillet set over medium heat; cook sausage, onion and celery for 12 to 15 minutes or until very tender. Stir in rice until completely coated.

2. Add soup and water; bring to boil. Cover and reduce heat to low; cook for 10 to 15 minutes or until liquid is absorbed and rice is still slightly undercooked. Let cool completely. Refrigerate for up to 1 day. Makes 12 cups (3 L).

Heat 1 1/2 cups (375 mL) jambalaya in skillet with 1/2 cup (125 mL) water; bring to simmer. Stir in 4 shrimp and nestle 4 mussels and 4 clams into rice. Cover and cook for 7 to 8 minutes or until shells are open (discard any that do not open) and rice is tender. Sprinkle with parsley and serve with lemon wedges.