

Vegetarian Jambalaya



Ingredients

- 2 tablespoons vegetable oil
- 1 medium onion, chopped
- 1 medium green bell pepper, stemmed, seeded, and chopped
- 3 stalks celery, chopped
- 3 cloves garlic, finely chopped
- 1/2 small green chile, like a jalapeño, finely chopped
- 2 large tomatoes, chopped
- 2 bay leaves
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1/8 to 1/4 teaspoon cayenne pepper

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 6
- [Source](#)

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(optional)

- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried oregano
- 1 teaspoon Worcestershire sauce, tamari, or soy sauce
- 3/4 cup long-grain white rice
- 3 cups low-sodium vegetable or chicken broth
- Salt and pepper, to taste

Directions

1. Place a large, heavy-bottomed pot over medium-high heat and add the oil.
2. After it gets hot, add the onion, bell pepper, and celery and cook for about 5 minutes, until they become translucent but not brown.
3. Add the garlic, chile, tomatoes, bay leaves, paprika, garlic powder, cayenne if using, thyme, oregano, salt, pepper, and Worcestershire sauce. Let everything cook until some of the tomato juice releases, about 1 minute.
4. Add the rice and slowly pour in the broth. Lower the heat to medium and let the dish cook until the rice absorbs all the liquid, 20 to 25 minutes. If you're using any of the additions, throw them in to cook with the rice after 15 minutes have passed.

[southern](#), [bell pepper](#), [celery](#), [jalapeno](#), [chiles](#), [rice](#), [worcestershire sauce](#), [stock](#), [vegetarian](#)

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Last update: **2024/01/07 13:33**

