

Smoky Okie Vegan Jambalaya

An easy vegan twist on a New Orleans classic that can be scaled up for large events. Recipe courtesy of *A Broken Angel Sustainable Catering*, abrokenangel.com. Food demo by Barbara Troyer, *Animal Place's Food for Thought Campaign*, foodforthoughtcampaign.org.

Yield: 6-8 Servings, Total time: 45 minutes.



Ingredients

2 cups brown jasmine rice	16 ounces cooked kidney (or red) beans
14 ounces Beyond Sausage Hot Italian (or sub Field Roast Italian); sliced 1/4" thick	1 tablespoon sunflower oil
1 medium yellow onion; medium dice	1 tablespoon vegan Worcestershire sauce; Wizard's and Annie's brands are readily available
4 stalks celery; medium dice	1 teaspoon smoked paprika; Note: Smoked paprika is key! Please do not sub regular paprika
1 bunch green onions; thin sliced	1 teaspoon dried oregano
1 poblano pepper; medium dice	1 teaspoon dried thyme
1 to taste salt and pepper	1/2 teaspoon red chili flakes
3 cloves garlic; thinly sliced (alternate: 1 T granulated garlic)	1 tablespoon Louisiana hot sauce; Or sub Frank's RedHot
32 ounces diced tomatoes; canned	1 lemon; sliced or quartered (for garnish)

Preparation

Bring 4 cups water to a boil in a heavy saucepan. Add rice and salt to taste. Return to a boil, then turn down heat and simmer for 35-40 minutes. Remove lid and let sit for 5 minutes. Alternately, follow directions for cooking in a rice cooker. Reserve rice until finishing the dish.

Slice the sausage into 1/4 inch thick pieces. Heat 1 T oil and coat the bottom of a large, heavy-bottom pan. Braise the sliced sausages over medium heat, turning them until all sides are brown. Remove sausage and set aside, reserve oil for next step.

Using the same pan and reserved oil, add onions, celery, poblano pepper, and garlic. Cook until tender. Add smoked paprika, oregano, thyme, and red chili flakes. Stir to combine. Add salt and pepper to taste.

Add 32 ounces diced tomatoes. Add Worcestershire and hot sauce. Combine and simmer for 15-20 minutes.

Add the cooked kidney beans and sausage to the pan. Combine and simmer for 10-12 minutes. Stir in cooked rice and serve. Optional: Finish with fresh-squeezed lemon and garnish with lemon slices and thin sliced green onions.