

ZATARAIN'S
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Zatarain's Andouille Dirty Rice

*Recipe designed exclusively for Zatarains;
Courtesy of Executive Chef John Besh of Restaurant August, New Orleans*

Makes: 6 servings
Prep Time: 15 minutes
Cook Time: 40 minutes

Ingredients

1 1/2 tablespoons flour
2 tablespoons cooking oil
1/2 cup finely minced onion
1 cup andouille sausage, removed from casing and chopped in food processor
1 stalk celery, finely minced
1/4 cup finely minced bell peppers
1 tablespoon minced parsley
1/2 cup chopped green onions
1/2 tablespoon minced garlic
2 1/4 cup chicken broth
1 (8-oz.) box Zatarain's Dirty Rice Mix
1/2 lb. chicken livers or duck livers, finely minced (optional)

Preparation

Make dark roux by combining cooking oil and flour in heavy bottomed 6-8 quart saucepot, over low flame. Stir constantly using wooden spoon.

When roux is finished, stir in onion and allow to brown, leaving flame on low. Next, add andouille, celery, bell peppers and garlic. Add Zatarain's Dirty Rice mix and stir for five minutes to toast rice.

Stir in broth, allow mixture to come to a boil, cover with lid and simmer over low heat for 25 minutes.

Before serving, season with minced green onion and parsley.

***If including chicken/duck livers, add livers and stir for an additional 4 minutes before adding broth.*