

RAJUN' CAJUN SAUCE

Seafood Jambalaya



Fully Cooked—Just Heat
and add for that “Finishing Touch”. This great sauce makes 2–4 servings and is cholesterol free, gluten free, has no MSG, no trans fat, low in fat and low in calories.

This unique, double sealed, package has a refrigerated shelf life of 150 days.



RAJUN' CAJUN

Seafood Jambalya

- 1 8 ounce package of Fortun's Finishing Touch Rajun' Cajun Sauce
- 8 2 ounce, Sea Scallops
- 12 medium (21-25 size) Gulf Shrimp, peeled and deveined
- 1 Andouille sausage, approximately 8 ounce link, sliced on bias
- 1½ teaspoons kosher salt
- ¾ teaspoon freshly ground black pepper
- 2 Tablespoons + one teaspoon olive oil
- 2 cups Brown or White Rice, cook following manufacturers directions

Method

Place a large sauté pan over medium-low heat, add 1 teaspoon olive oil and place Andouille sausage in pan. Allow to slowly cook; turning frequently to caramelize entire outer surface which is approximately 8-10 minutes or until Andouille sausage is firm to touch. Remove from sauté pan to holding plate and allow to rest before slicing.

Place the large sauté pan over medium high heat. Season both sides of the scallops, and shrimp with salt and black pepper. Once pan is hot, add one tablespoon of olive oil, carefully place scallops in pan. Cook, turning once, until just firm to the touch which is approximately 2-3 minutes per side. The scallops should be caramelized/golden brown on each side. Once cooked remove from pan to holding plate and allow to rest.

Place the large sauté pan over medium high heat, once hot, add one tablespoon olive oil to sauté pan. Add Gulf shrimp to sauté pan; allow shrimp to cook approximately 2-3 minutes per side. Remove Gulf shrimp from sauté pan to holding plate.

Add Rajun' Cajun Sauce to the sauté pan and place over medium-high heat Heat for about 1 to 2 minutes to a simmer **but do not allow the sauce to boil.**

Microwave Oven: Place the Rajun' Cajun Sauce in microwavable dish. Heat on the high setting for 30-45 seconds, stir and then heat an additional 30-45 seconds.

Boil in Bag: Place 8 ounce bag in boiling water for 1-2 minutes.

To Serve: Equally divide the cooked rice between serving plates. Spoon two ounces of Rajun Cajun Sauce atop the rice, each plate then garnished with two scallops, three Gulf shrimp and four slices of Andouille sausage.

Serve immediately.

Chef suggested pairings:

Beer/Wine: Abita Amber or Turbo Dog beer, Zinfandel, Pinot Noir or Syrah

Sides: Brown or white rice, grits

Serves 4