



# Vol au Vents

AROUND THE WORLD



NEW ORLEANS - Jambalaya Vol au Vent



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### RECIPE

#### Ingredients

Ingredients	Amounts
Vol au Vent (de Boer Food R00100)	1 each
Jambalaya Vol Au Vent Filling, see recipe	6 oz (vol.)

#### Preparation Method:

- Place warm Vol au Vent shell in center of plate.
- Push down center of shell to increase depth.
- Fill Vol au Vent with Jambalaya Vol au Vent Filling.
- Garnish as desired.
- Serve immediately.

### RELATED RECIPE - Jambalaya Filling

#### Ingredients

Ingredients	Amounts
Olive Oil	1 oz (vol.)
Chicken Breast, boneless, skinless, diced	16 oz (wt.)
Sweet Onions, chopped	8 oz (vol.)
Garlic, chopped	1 Tbsp
Andouille Sausage, diced	1 Lb (wt.)
Celery, diced	6 oz (vol.)
Green Pepper, diced	6 oz (vol.)
Red Pepper, diced	6 oz (vol.)



Dinner Vol au Vent/Bouchée 4"  
R00100 - 48 pcs/case

### RELATED RECIPE - Jambalaya Filling (cont.)

#### Ingredients

Ingredients	Amounts
Shrimp, broken	8 oz (wt.)
Tomatoes, diced	6 oz (vol.)
White Wine	8 oz (vol.)
Bay Leaves	6 each
Kosher Salt	1 tsp
Black Pepper, ground	1 tsp
Paprika, smoked	1 Tbsp
Saffron	Pinch
Chicken Base	2 Tbsp
Gumbo File	1 tsp
Tabasco Sauce	2 Tbsp
Water	6 cups (vol.)
Basmati Rice	4 cups (vol.)
Fresh Parsley, chopped	1 Tbsp

#### Preparation Method:

- Heat oil in sauce pan. Add chicken and cook until lightly browned.
- Add onions and garlic. Sauté until translucent.
- Add wine and reduce by half.
- Add sausage, celery, peppers and shrimp. Cook for 4-5 minutes.
- Add remaining ingredients. Cover and simmer for 15-20 minutes until rice is cooked.
- Add parsley. Hold hot until ready to use.