

Jambalaya Soup

For a new version of the favorite dish, try this jambalaya soup that comes with flavorful additions that are sure to keep you warm on cold days. Serve in a bowl with a spoon and have something to drink nearby.

Recipe by [Samantha Davis](#) | Created on **Mar 8, 2022**

Ingredients

- 2 tablespoons olive oil, or more as needed
- 1 pound skinless, boneless chicken breasts, chopped
- 1 teaspoon Cajun seasoning
- 1 pound pork sausage, diced (such as Winkler's Farmer Sausage)
- 1 cup diced cooked ham
- 1 cup diced onion
- 1 cup diced celery
- 1 cup diced red bell pepper
- 2 tablespoons crushed garlic
- 1 tablespoon Cajun seasoning
- 1 tablespoon paprika
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1 teaspoon ground thyme
- 6 cups chicken broth
- 1 (28 ounce) can diced tomatoes
- 1 (10.75 ounce) can condensed tomato soup
- 2 bay leaves
- 2 tablespoons hot pepper sauce (such as Frank's RedHot®)
- 1 cup uncooked white rice

Directions

- Heat oil in a Dutch oven over medium-high heat. Add chicken and saute until no longer pink and juices run clear, 5 to 7 minutes. Season with Cajun seasoning. Set aside in a separate dish.
- Cook and stir sausage in the same pot over medium-high heat until nicely browned, 5 to 7 minutes. Add ham and saute 2 to 3 minutes more. Transfer mixture to the chicken dish.
- Heat remaining grease and olive oil as needed in the same pot over medium-high heat. Add onion, celery, bell pepper, and garlic; saute until onion becomes translucent, about 5 minutes. Stir in remaining Cajun seasoning, paprika, oregano, basil, and thyme.

- Pour in chicken broth and stir to mix. Add meat mixture. Add tomatoes, tomato soup, bay leaves, and hot sauce; mix thoroughly. Add rice slowly and bring to a boil. Reduce heat to a simmer and let cook, stirring occasionally to prevent sticking, until rice is tender, 45 minutes to 1 hour.

Nutrition Facts

Serving: **8 servings** | Calories: **445.7 kcal** | Carbohydrates: **33.7 g** | Protein: **33.6 g** | Saturated fat: **5.5 g** | Cholesterol: **91.1 mg** | Sodium: **2214.3 mg** | Fiber: **2.9 g** | Sugar: **8.8 g**

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