



The Birkett Mills Recipes

The Birkett Mills © 2014

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Entrées: Kasha Shrimp Jambalaya

Buckwheat adds another texture to this classic Creole favorite.

Serves: 4 portions

Ingredients

3/4 cup whole kasha
1/2 cup long
grain rice (not converted)
2 tablespoons vegetable oil
1 package (4 ounces) chorizo, sliced (about 3/4 cup)
1/2 cup sliced celery
1/2 cup diced onion
1/2 cup diced sweet green bell pepper
1 can (14.5 ounces) diced tomatoes and chilies
1 pound shelled cooked medium
sized shrimp or 2 cups cooked chicken chunks
1 teaspoon salt

Directions

In a large skillet (preferably nonstick), over high heat, cook and stir kasha and rice until toasted, about 3 minutes; remove to a bowl. To skillet, add oil; heat until hot; stir in chorizo, celery, onion and bell pepper; cook and stir over medium high heat until onion is tender, about 5 minutes.

Add kasha and rice mixture along with 2-3/4 cups boiling water. Cover and simmer until kasha and rice are tender, 8 to 10 minutes. Stir in tomatoes, shrimp and salt; cover and cook until hot, about 2 minutes. If desired, garnish with chopped parsley and/or thinly sliced green onion.

Kasha Shrimp Jambalaya

