



# Vegetarian Jambalaya

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1/2 cup olive oil
- 2 cups diced yellow onions
- 1 cup diced red onions
- 1 cup diced bell peppers
- 1 cup diced celery
- 2 cups diced eggplant
- 1 cup diced yellow squash
- 1 cup diced Italian squash
- 1 tbsp minced garlic
- 2 tbsp minced shallots
- 3 cups chopped tomatoes or 24 oz canned diced tomatoes
- 1/2 tsp cayenne pepper
- 2 tbsp creole seasoning (no salt)
- 1/2 tsp dried thyme
- 3 dried bay leaves
- 4 cups long grain rice rinsed
- 1 cup tomato paste
- 8 cups vegetable stock

## Instructions

Heat tomato paste in a sauce pan over medium heat stirring constantly until it changes to a dark rich red color. Add a little bit of the vegetable stock to deglaze and mix with the rest of the stock until blended. Set aside.

Heat oil in a LARGE (this makes 12 servings and remember, rice expands) pot over medium heat. Add onions, shallots, bell peppers, and garlic. Saute until tender and

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onions are transparent. Add eggplant, squash and thyme. Cook for 5 minutes or until veggies are tender. Add creole seasoning, bay leaves, and rice. Mix thoroughly and let it cook for another 5 minutes. Add stock, cover and cook for 35 minutes.

This is important. Never lift the lid while it's cooking. Set a timer. Once it's ready, immediately remove from heat and let it sit for another 20 minutes. There will still be a lot of liquid left so letting it cook in its own steam will make wonderfully fluffy rice.

Add salt and pepper to taste and enjoy it with a really cold glass of BEER!