

Jambalaya Deep-dish Pizza – Comfort du Jour

My twist on a classic New Orleans dish includes all the traditional jambalaya flavors—zesty andouille sausage, holy trinity vegetables and spices, and plump and juicy Gulf shrimp—but I've gone crazy and put them on a deep-dish pizza!

INGREDIENTS

1 prepared deep-dish pizza dough (recipe and details in my post for [Chicago-style Deep-dish Pizza](#))
2 Tbsp. extra virgin olive oil
2 links andouille sausage, sliced or chopped
1 boneless chicken thigh, cut into bite-sized bits
2 ribs celery, finely chopped
1/2 yellow onion, chopped
1/2 cup each red and green bell pepper, chopped
4 cloves garlic, chopped
Cajun or creole seasoning
3 sprigs of fresh thyme, leaves removed
1 1/2 cups canned diced tomatoes, divided
Handful of fresh okra, sliced (or about 3/4 cup frozen sliced okra)
2 Tbsp. red wine vinegar
Splash of veggie or chicken stock (optional, for deglazing the skillet)
4 large gulf shrimp (about 1/4 pound), peeled and deveined
4 oz. shredded or sliced Monterey jack cheese

INSTRUCTIONS

1. Place a large non-stick skillet over medium heat and swirl in olive oil. When oil is hot enough to shimmer, add cut up andouille sausage and toss until edges are crispy. Use a slotted spoon to transfer the sausage to a bowl and set aside.
2. Add the chicken pieces to the remaining oil and toss them about until no longer pink. Transfer chicken to the bowl with the sausage.
3. Add trinity plus garlic to the skillet and toss in the hot oil. Shake on Cajun or creole seasoning to suit your spicy preferences. Grind some black pepper into the pan and sauté vegetables until they are soft and translucent. Scatter the fresh thyme leaves over the vegetables.
4. Add diced tomatoes, okra and red wine vinegar. Toss and cook until okra is heated through, about five minutes. Turn off heat and allow vegetables to rest a few minutes, then transfer to a bowl and set aside.
5. If your skillet has any browned bits on the bottom, swirl in a splash of veggie broth and heat to a simmer. Cut the shrimp into bite-sized pieces and toss them into the simmering broth. Cook only long enough for the shrimp to be barely done, which may only be about two minutes. Transfer the shrimp to the bowl with sausage and chicken and set aside.

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If you're working ahead, you can refrigerate all cooked ingredients, and then bring them to near-room temperature when you are ready to assemble the pizza.

READY TO BAKE:

1. Preheat oven to 450° F, with rack in center of oven.
2. Spread prepared dough into pan, with edges creeping up the side a bit.
3. Layer ingredients in the following order: Monterey jack, most of the andouille sausage, chicken, vegetables, shrimp, remaining sausage, additional canned diced tomatoes. Sprinkle with Cajun seasoning.
4. Bake 25 minutes, rotating pizza halfway through baking time. Rest pizza 5 minutes, then carefully lift and transfer pizza to a flat pizza pan or serving tray. Cut into wedges.