

SHRIMP JAMBALAYA

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
352 cal	49 g	25 g	6 g	100 mg	1792 mg	132 mg

Ingredient

Weight

Measure

Issue

SHRIMP,RAW,PEELED,DEVEINED	10 lbs		
COOKING SPRAY, NONSTICK	1-1/2 oz	3 tbsp	
ONIONS,FRESH,CHOPPED	12 lbs	2 gal 1/2 qts	13-1/3 lbs
CELERY,FRESH,CHOPPED	1-3/4 lbs	1 qts 2-5/8 cup	2-3/8 lbs
PEPPERS, GREEN,FRESH,CHOPPED	2 lbs	1 qts 2-1/8 cup	2-1/2 lbs
GARLIC POWDER	5/8 oz	2 tbsp	
TOMATOES,CANNED,CRUSHED,INCL LIQUIDS	26-1/2 lbs	3 gal	
TOMATO PASTE,CANNED	1-1/2 lbs	2-1/2 cup	
SALT	1-7/8 oz	3 tbsp	
BASIL,SWEET,WHOLE,CRUSHED	3-1/8 oz	1-1/4 cup	
MARJORAM,SWEET,GROUND	1/3 oz	1/4 cup 1-2/3 tbsp	
THYME,FRESH	2/3 oz	1/2 cup	
OREGANO,CRUSHED	7/8 oz	1/4 cup 1-2/3 tbsp	
PEPPER,RED,GROUND	1/4 oz	1 tbsp	
BAY LEAF,FRESH	1/4 oz	8 each	
CHICKEN BROTH		2 gal	
RICE, LONG GRAIN	8-1/2 lbs	1 gal 1-1/4 qts	
HAM,COOKED,BONELESS	13 lbs		

Method

- 1 Thoroughly rinse and drain shrimp. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 2 Lightly spray steam jacketed kettle or stockpot with nonstick cooking spray. Stir-cook onions, peppers, and celery in a steam-jacketed kettle or stock pot 8 to 10 minutes or until tender, stirring constantly.
- 3 Add tomatoes, chicken broth, tomato paste, basil, salt, marjoram, thyme, oregano, garlic powder, red pepper, and bay leaves to cooked vegetables. Stir to blend. Bring to a boil. Reduce heat; simmer 10 minutes.
- 4 Add ham and rice to sauce mixture. Stir to blend. Bring to a boil. Cover; reduce heat; simmer 30 minutes or until rice is tender, stirring occasionally. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Add shrimp to sauce and rice mixture. Stir to blend. Bring to a boil. Cover; reduce heat; simmer 6 to 8 minutes or until shrimp is just done. Do not overcook the shrimp. CCP: Internal temperature of the shrimp must reach 145 F. or higher for 15 seconds. Remove the bay leaves. CCP: Hold for service at 140 F. or higher.