



## Summer Jambalaya with Chicken and Spicy Sausage

3 tablespoons pure olive oil  
One 4-pound chicken, cut into 8 pieces  
Salt and freshly ground pepper  
1/2 [Jalapeno Shiner Smokehouse sausage](#), sliced 1/2-inch thick  
1 Vidalia or other sweet onion, finely chopped  
1 poblano chile or jalapeño, seeded and finely chopped  
1 medium celery rib, finely chopped  
3/4 cup fresh corn kernels  
1 teaspoon paprika  
1/4 lb chanterelles or oyster mushrooms, stemmed and thickly sliced  
1/2 teaspoon dried oregano, crumbled  
1 1/2 cups medium-grain rice  
3 cups chicken stock or canned low-sodium broth  
Hot sauce, for serving

In a large enameled cast-iron casserole, heat the olive oil until shimmering. Season the chicken pieces with salt and pepper and cook over moderately high heat, in batches if necessary, until nicely browned, about 6 minutes per side. Lower the heat to moderate when cooking the second batch if the skin is getting too dark. Transfer the chicken to a platter and set aside.

Add the sausage to the casserole and cook until lightly browned on both sides, 3 to 4 minutes. Add the sausage to the platter with the chicken.

Increase the heat to high and add the onion, poblano, celery and corn to the casserole. Cook the vegetables, stirring frequently, until softened, about 5 minutes. Add the paprika, chanterelles and oregano and cook until the mushrooms are just softened, about 3 minutes. Add the rice and cook, stirring constantly, until well coated and just beginning to brown, about 2 minutes.

Nestle the chicken and sausage in the rice and gently stir in the chicken stock, incorporating the ingredients on the bottom of the casserole. Bring to a boil over moderately high heat and season with salt and pepper. Cover and cook over moderately low heat until the stock is completely absorbed, the rice is tender and the chicken is cooked through, about 30 minutes. Spoon the rice onto a platter, top with the chicken pieces, vegetables and mushrooms and serve with hot sauce.