

Seafood Rice Recipe: Easy Cajun-Inspired Rice with Shrimp, Crawfish & Sausage

and then using its drippings to cook the other ingredients. The star here is the combination of



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2-3 min

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INGREDIENTS

- 1/2 lb sausage, diced (Andouille or smoked sausage recommended)
- 1 lb shrimp, large, peeled and deveined
- 1 lb frozen crawfish tails, thawed and liquid reserved
- 4 TBS butter, divided
- 1 diced onion
- 1 diced bell pepper (green, red, or a mix)
- 1 TBS minced garlic
- 2 TBS Cajun seasoning, divided
- 1 TBS Herbes de Provence
- 1 TBS onion powder
- 1 TBS garlic powder
- 1 TBS liquid crab & shrimp boil
- 3 cups chicken stock (low-sodium recommended)
- 2 cups jasmine rice
- Salt and pepper to taste
- 1 TBS Olive oil

Chopped green onion to garnish

Swaps and Notes:

Sausage: Andouille sausage is highly recommended for its authentic Cajun flavor and spice. Other smoked sausages can be used.

Shrimp & Crawfish: Use good quality raw shrimp.

Frozen crawfish tails are convenient; make sure to reserve their liquid (fat) for added richness.

Butter: Unsalted butter is best to control the overall saltiness.

Onion & Bell Pepper: The "holy trinity" base for flavor. Any color bell pepper works.

Minced Garlic: Freshly minced garlic provides the best aromatic punch.

Cajun Seasoning: Use your favorite brand and adjust to taste for spiciness.

Herbes de Provence: Adds a unique aromatic blend. Italian seasoning can be a substitute, but the flavor will be different.

Onion Powder & Garlic Powder: These add a foundational savory depth that enhances the fresh aromatics.

Liquid Crab & Shrimp Boil: This is key for that distinct seafood boil flavor. Brands like Zatarain's or Louisiana Fish Fry are common. Adjust to your desired intensity.

Chicken Stock: Low-sodium chicken stock is recommended to control saltiness. Seafood broth could also be used.

Jasmine Rice: Recommended for its fragrance and fluffy texture. Long-grain white rice can also be used.

Green Onion: Fresh chopped green onion adds a crucial fresh, mild onion flavor and vibrant color for garnish.

DIRECTIONS

1. Let's cook this incredibly flavorful : Seafood Rice in your Dutch oven!
2. Brown the : Sausage: In a large Dutch oven or a heavy-bottomed stockpot, heat the 1 tablespoon of olive oil over medium heat. Add the diced sausage and sautØ until it is nicely browned and crispy, and its flavorful drippings are released into the pot. Remove the cooked sausage from the pot with a slotted spoon and reserve it on a plate.
3. Prepare : Crawfish: Thaw the frozen crawfish tails. Carefully drain the orange liquid (fat) off of the tails into a separate small bowl; reserve this liquid for later.
4. Cook : Shrimp & Crawfish: Add the shrimp and the thawed crawfish tails into the pot with the remaining sausage drippings. Sprinkle the seafood generously with 1 tablespoon of the Cajun seasoning. SautØ, stirring occasionally, until the shrimp are completely cooked through (pink and opaque, about 2-3 minutes). Do not overcook the crawfish, as it can become tough. Remove the cooked shrimp and crawfish from the pot and add them to the reserved sausage; set aside.
5. SautØ Aromatics: Add 2 tablespoons of the butter into the pot. Once the butter melts, add in the diced onion and diced bell pepper. SautØ until they are slightly caramelized and softened, about 2-3 minutes. Add in the 1 tablespoon of minced garlic and sautØ for only 30 seconds until fragrant. Be careful not to burn the garlic.
6. Build the : Flavorful Liquid Base: Pour the reserved crawfish fat (the orange liquid) into the pot. Add the 3 cups of chicken stock and 1 tablespoon of liquid

crab & shrimp boil. Bring the stock mixture to a simmer. Stir in the remaining 2 tablespoons of butter, the remaining 1 tablespoon of Cajun seasoning, 1 tablespoon of Herbes de Provence, 1 tablespoon of onion powder, and 1 tablespoon of garlic powder.

7. **Season & : Add Rice:** Taste the liquid base and add salt and black pepper as needed. Bring the mixture to a rolling boil. Stir in the 2 cups of jasmine rice until it is evenly distributed.
8. **Cook the : Rice:** Lower the heat immediately to very low, cover the pot tightly with the lid. Cook for 15-20 minutes, or until all the water has evaporated and the rice is completely cooked through and tender. Avoid lifting the lid during this cooking time.
9. **Combine : Seafood & Serve:** Once the rice is cooked, return the reserved cooked sausage, shrimp, and crawfish to the pot. Stir gently and fluff the rice with a fork until the sausage and seafood are reheated and well combined with the rice.
10. **Garnish:** Garnish generously with chopped green onion before serving. Enjoy your hearty and flavorful Seafood Rice!

SWAPS & NOTES

Sausage: Andouille sausage is highly recommended for its authentic Cajun flavor and spice.

Shrimp & Crawfish: Use good quality raw shrimp.

Frozen crawfish tails are convenient; make sure to reserve their liquid (fat) for added richness.

Butter: Unsalted butter is best to control the overall saltiness.

TIPS FOR SUCCESS

Reserve Crawfish Fat: This orange liquid from thawed crawfish tails is packed with flavor and vital for authentic taste.

Don't Overcook Seafood: Shrimp and crawfish cook very quickly.

Overcooked seafood becomes tough and rubbery.

Cook them just until done and remove them promptly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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