

# Chicken and Chorizo Jambalaya

For Chicken & Chorizo Jambalaya to feed 6 you will need:

1 tbsp vegetable oil  
6 boneless chicken thighs  
2 onions  
2 red peppers  
3 garlic cloves  
120g sliced Chorizo  
3 tbsp Cajun seasoning  
500g long grain rice  
1 x 400g cans chopped tomatoes  
0.5l chicken stock  
2 Chopping board  
2 Knives  
1 frying pan  
1 large dixie  
Garlic crusher  
Wooden Spoons  
Slotted spoon  
Measuring Spoons  
Measuring Jug



## Method

1. Chop the chicken pieces into approx. 3cm cubes.
2. Finely dice the onions and thinly slice the red peppers.
3. Slice the chorizo.
4. Crush the garlic.
5. Heat oil in a large frying pan and brown chicken breasts for 5-8 mins until golden.
6. MEANWHILE heat the remaining oil in a large dixie and cook the onion for 3 – 4 minutes until soft.
7. Add the red pepper, garlic, chorizo and Cajun seasoning. Cook for a further 5 minutes.
8. Transfer the cooked chicken from the frying pan to the dixie. Add rice, tomatoes and chicken stock. Cover and simmer for 20-25 mins until the rice is tender.

NOTE – IF IT GETS TOO DRY AND THE RICE ISN'T COOKED ADD A LITTLE WATER.