

Jambalaya



Ingredients

- 1 onion, diced
- 2 garlic cloves, peeled and diced
- 1 pepper, deseeded and diced
- 1 tablespoon olive oil
- 3 tomatoes, quartered and diced
- 120g chorizo, sliced or diced (optional)
- 1 teaspoon paprika
- 1 teaspoon chilli powder
- 2 cups rice
- 2 vegetable stock cubes
- 1 tablespoon tomato purée
- Boiling water (enough to cover the rice)
- Salt and black pepper

Method

- 1) Heat oil in a large pan
- 2) Add diced onion and garlic and fry over a medium heat until transparent but not brown
- 3) Add peppers and cook for a further 2 minutes
- 4) Add diced tomatoes and chorizo. Cook for 3 minutes
- 5) Add paprika and chilli powder and stir well
- 6) Add rice. Stir thoroughly and allow the rice to absorb the flavours from the cooking liquid.
- 7) Crumble in the stock cubes, stir then cover with just enough boiling water to cover the rice.
- 8) Add tomato purée and stir.
- 9) Leave to simmer on a medium to low heat, stirring regularly, until the rice is soft (around 20 mins)
- 10) Season to your own taste.

You can add more water if the jambalaya looks dry before the rice has softened but add it gradually otherwise it will turn into soup!!

Serves 4

You can add celery if you wish and chicken, pancetta or diced ham/gammon instead of the chorizo.

If using prawns, they should be added at the end once the liquid has been absorbed but should be cooked until they are hot!

Tinned tomatoes can also be used but they go in after the rice but before the water.