

# Chicken Jambalaya

Prep time: 10 minutes    Cooking time: 25-30 minutes    4-6    8-12



## Ingredients

- |   |                                     |
|---|-------------------------------------|
| 1 tablespoon oil  | 250g/ 9oz long grain rice           |
| 2 onions, finely chopped                                    | 2 teaspoons hot chilli powder       |
| 2 cooked sausages (any variety including vegetarian) sliced | 2 tins chopped tomatoes             |
| 200g/ 7oz diced cooked or raw chicken                       | 1 bay leaf                          |
| 2 celery sticks, chopped                                    | 500mls / 18 floz chicken stock, hot |
| 2 garlic cloves crushed                                     |                                     |
| 3 mixed peppers, chopped                                    |                                     |



## Method.

- Heat the oil in a saucepan and fry the onion for 2-3 minutes to brown them a little at the edges.
- Add the sausage and chicken and fry gently for 1-2 minutes or until the chicken is white in colour and cooked through
- Add the celery, garlic and peppers and continue to fry until the celery and peppers are soft and tinged brown at the edges
- Stir in the rice and chilli powder to get a good coating of the flavours and the oil, add the tinned tomatoes
- Add the bay leaf and stock, stir and push the rice down into the liquid, cover and gently simmer for 20 minutes or until the rice is cooked, adding more stock if necessary



**Tip!**  
Try swapping the sausages for a handful of cooked prawns to make a dish similar to a paella