



Chicken & Chorizo Jambalaya

Prep Time 10 mins

Cooking Time: 45 mins

Servings: 4

INGREDIENTS

- 1 tbsp olive oil
- 2 chicken breasts, chopped
- 1 onion, diced
- 1 red pepper, thinly sliced
- 2 garlic cloves, crushed
- 75g chorizo, sliced
- 1 tbsp Cajun seasoning
- 250g long grain rice
- 400g can plum tomato
- 350ml chicken stock

METHOD

Heat 1 tbsp olive oil in a large frying pan with a lid and brown 2 chopped chicken breasts for 5-8 mins until golden.

Remove and set aside. Tip in the 1 diced onion and cook for 3-4 mins until soft.

Add 1 thinly sliced red pepper, 2 crushed garlic cloves, 75g sliced chorizo and 1 tbsp Cajun seasoning, and cook for 5 mins more.

Stir the chicken back in with 250g long grain rice, add the 400g can of tomatoes and 350ml chicken stock. Cover and simmer for 20-25 mins until the rice is tender.

Recipe from BBC Good Food

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