

Chicken & Chorizo Jambalaya



Ingredients

1 tbsp olive oil
2 chicken breasts (chopped into chucks)
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 tomatoes
350ml chicken stock

Method

- Boil the kettle and prepare 350ml of chicken stock in a measuring jug and set aside.
- Heat the oil in a large pan with a lid and brown the chicken for 5-8 minutes until golden. Remove the chicken and set it aside in a medium bowl.
- Add the onion, and cook for 3-4 minutes until soft and translucent.
- Then add the pepper, crushed garlic, chorizo and cajun seasoning and cook for another 5 minutes.
- Stir the chicken back into the pan, and add the rice, plum tomatoes and vegetable stock.
- Pop the lid on and simmer for 20-25 minutes until the rice is soft.