

Chorizo Jambalaya



Ingredients

- 1 tbsp oil
- 1 onion, diced
- 1 red pepper, sliced thinly
- 2 garlic cloves, crushed
- 100g chorizo, sliced
- 2 tbsp smoked paprika
- 500g rice
- Tin of chopped tomatoes
- 700g chicken stock

Methods

1. Heat the oil in a large pan.
2. Add the onion and cook for 3-4 minutes.
3. Add in the peppers, garlic, chorizo and spice and cook for a further 5 minutes.
4. Add the rice, tomatoes and stock.
5. Stir well to combine and cook for a further 20 minutes.
6. Take off the heat and leave covered until the rice is cooked and liquid is absorbed. This should take around 10 minutes.