

Jambalaya, Homemade Flatbreads

Ingredients

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

For the homemade flatbreads

- 200g plain flour
- 100g warm water
- ¼ tsp salt
- 2 tbsp oil
- ½ tsp mixed herbs

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 paprika, then cook for a further 5 minutes.
4. Add the rice, tomatoes, and chicken stock.
5. Stir well to combine and cook for an additional 20 minutes.
6. Take off the heat and leave covered until the rice is cooked, and the liquid is absorbed, about 10 minutes.

Let's make the homemade flatbreads:

1. Put the flour, salt, and herbs in a bowl and mix.
2. Gradually mix in the water, bringing the mixture together with your hand.
3. Add the oil and knead to form a soft dough. Leave to rest for 30 minutes.
4. Divide the dough into 4 portions, roll out each until they are 1cm thick, and fry in a hot pan for 2 minutes on each side.