

# **CHICKEN & CHORIZO JAMBALAYA**

## **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

## **DIRECTIONS**

1. 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.
2. Remove and set aside. Tip in the 1 diced onion and cook for 3-4 mins until soft.
3. Add 1 thinly sliced red pepper, 2 crushed garlic cloves, 75g sliced chorizo and 1 tbsp Cajun seasoning, and cook for 5 mins more.
4. 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.