



JAMBALAYA

INGREDIENTS

- 6 Boneless Chicken Thighs
- 200g Chorizo
- 2 Onions
- 4 Garlic Cloves
- 2 Red Peppers
- 2 Celery Sticks
- 1tsp Thyme
- 1tsp Oregano
- ½ sp garlic salt
- 1tsp Smoked Paprika
- 1tsp Cayenne Pepper
- ½tsp Mustard Powder
- 300ml Chicken Stock
- 300g Long-grain Rice
- 400g Cherry Tomatoes
- 12 Tiger Prawns
- 12 De-bearded Mussels
- 24 clams

DIRECTIONS

1. Heat oven to 200C/180C fan/ gas 6. Heat 2 tbsp olive oil in a heavy-based flameproof casserole dish on a medium-high heat. Season 6 skinless, boneless, chopped chicken thighs, add to the dish and cook for 4 mins until they start to brown, stirring occasionally so they don't stick. Add 200g chopped chorizo and cook for a further 4 mins until it releases its oils and has started to crisp. Remove the meat with a slotted spoon and set aside on a plate.
2. Add 2 finely-sliced onions to the chorizo oils, lower the heat and soften for 8 mins. Stir through 4 crushed garlic cloves, 2 sliced red peppers, 2 chopped celery sticks, 1 tsp fresh thyme leaves and 1 tsp dried oregano, and cook for 2 mins more.
3. Return the meat to the dish, add garlic salt, smoked paprika, cayenne pepper, mustard powder and a pinch of white pepper, and cook for 2 mins until fragrant. Stir in long-grain rice, then canned cherry tomatoes. Add 300ml chicken stock and stir. Bring to the boil, then cover with a lid and put in the oven for 20 mins.
4. Take from the oven and fluff up the rice with a big fork. Fold through the large, raw tiger prawns (whole in their shells), then put clean, de-bearded mussels and clams on top. Return to the oven for 10 mins, then give everything a good stir. Sprinkle with ½ small pack of chopped parsley and 4 diagonally-sliced spring onions to serve.