

# jambalaya



## Ingredients

- **Capsicum** - diced 1 cup
- **Onion** - diced 1 cup
- **Celery** - diced 1 cup
- **Garlic** - 4 cloves
- **Spring onion** - sliced 2 sprigs
- **Rice** - 2 cups
- **Chorizo** - sliced 300gms
- **Chicken** - chunks 300gms
- **Shrimp** - uncooked 200gms
- **Cajun seasoning** - 4 Tbs
- **Tomatoes** - crushed 1 can
- **Chicken stock** - 4 cups

# Preparation

1. Saute onions, capsicum, celery and garlic until softend, about 5min
2. Add cajan seasoning, tomato, chorizo, chicken and chicken stock. Biging to a simmer and cook until the rice is just cooked.
3. Add shrimp and spring onion, cook for 5mins until shrimp is just cooked.
4. serve.



**Serves 4-6**

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