

Cajun JAMBALAYA



FLAVOR OF THE WEEK
— with —
SAVEUR

This recipe features Saveur's Seasoned Salt and Spicy Cajun Mix.

INGREDIENTS

2 tbsp. ghee

1 lb. (500g) boneless skinless chicken thighs cut into 1" (2cm) pieces

1 lb. (500g) prawns or shrimp peeled, deveined

1 lb. (500g) chorizo, sliced

1 red onion peeled, finely chopped

1 cup green pepper, chopped

½ cup celery, finely chopped

14 oz. (400g) can tomatoes

1½ cups rice

3-4 cups chicken stock

½ cup spring onion, sliced finely

Saveur Seasoned Salt to taste

2-3 tbsp. Saveur Spicy Cajun Mix

METHOD

1. Heat a large pan to medium-high, add ghee. Add onion, bell pepper, and celery, Saveur Spicy Cajun Mix and cook until softened.
2. In same pan add chicken and chorizo. Brown meats.
3. Once meats are browned, add tomatoes, rice, and stock. Bring to boil then reduce to a simmer. Cover and cook for 15-20 minutes. Remove from heat. Add prawns and spring onions to pot, cover and allow to cook for 5-10 minutes or until prawns are cooked. Taste and add Seasoned Salt to your preference. Fluff rice and serve.
4. Note: The jambalaya should not be dry, it should have a loose consistency. Can be served with jalapeños for extra spice, or add more Spicy Cajun Mix to recipe.

