



Jambalaya



This spicy jambalaya is a versatile dish. Eaten in the garden in the summer with a glass of chilled wine. Or eaten in the Winter after a long walk in the fresh air, it is sure to warm you up!

What you'll need:

Saucepan, Large frying pan such as a wok, wooden stirring spoon, measuring spoons, measuring jug, hand blender

Ingredients

- 170g rice
- 1 stock cube dissolved in 350ml boiling water
- 2 $\frac{1}{2}$ tomatoes seeds removed then quartered
- 3 sausages, we use naked glory
- 1 red onion diced
- 2 tbsp oil
- 3 garlic cloves peeled and minced
- 5 mushrooms sliced
- 1/3 red chilli finely sliced
- 8 cherry tomatoes
- $\frac{1}{2}$ courgette sliced
- $\frac{1}{4}$ cup red wine
- $\frac{1}{2}$ red and $\frac{1}{2}$ yellow pepper deseeded and chopped into chunks
- $\frac{1}{4}$ tsp salt
- $\frac{1}{4}$ tsp black pepper
- $\frac{1}{2}$ tsp harissa paste
- $\frac{1}{2}$ tsp paprika
- $\frac{1}{4}$ tsp chipotle chilli powder

Method

1. First cook the sausages in accordance with the instructions on the pack
2. In a saucepan heat 1 of the tablespoons of oil
3. Add the tomatoes and cook over a medium heat for about 8-10 minutes until they are completely soft
4. Remove from the heat and put to one side

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5. In the wok, heat the other tablespoon of oil and add the onions. Fry over a medium heat for about 5 minutes or until the onions are soft and becoming transparent
 6. Add the garlic and stir
 7. Add the chilli and the rice
 8. Give everything a good stir then add the red wine
 9. Allow the wine to absorb the red wine and leave for a few minutes to simmer
 10. Then add the vegetables; mushrooms, courgette, red and yellow peppers, along with the salt and pepper
 11. Give everything a good stir then add the stock
 12. Turn the heat up slightly and allow to simmer for a few minutes
 13. Meanwhile, using the hand held blender blitz the cooked tomatoes from earlier until they turn into a sauce consistency
 14. In the wok add the paprika, chipotle, harissa and the blended tomatoes
 15. Give it all a good stir and reduce heat to a simmer, continue to stir every 10 minutes and allow to cook for 35-40 minutes until the rice has absorbed most of the liquid and is cooked and soft
 16. Five minutes before the dish is finished add the cherry tomatoes and stir in
 17. Give it one last stir before serving