

Quick Jambalaya

Ingredients:

- 1 tsp oil
- 60 g Chorizo Sausage sliced
- 6 Pork Chipolata Sausages
- 200g Long Grain Rice
- 1 x 400 g Tin of Tomatoes - Chopped
- 2 tsp Dried mixed herbs
- 400 ml Chicken or vegetable stock
- 1 Red Pepper - deseeded and sliced
- 1 Green Pepper - deseeded and sliced
- 4 Spring Onions - chopped

Method:

Heat the oil in a pan and cook the Chorizo sausage for 2 -3 minutes until the paprika oil is released from the sausage.

Add the chipolatas and cook for 3 - 4 minutes until lightly browned on all sides.

Tip in the rice and stir until coated in the oil.

Add the tomatoes, herbs and stock, then cover and simmer for 15 minutes stirring occasionally.

Add the peppers and salad onions, cover and cook for approximately a further 10 minutes until the rice is tender and most of the liquid has been absorbed.

Serve on its own or with garlic bread or a side salad