

Serendipity

Chicken Jambalaya

Ingredients

- 2 tbsp olive oil
- 3 skinless chicken breasts, chopped
- 1 large onion, chopped
- 200g smoked ham, chopped
- 2 large garlic cloves, chopped
- 1 red pepper, chopped
- 1 tsp paprika
- 1 green chilli, finely chopped (optional)
- 1 tsp dried thyme
- 700ml chicken or vegetable stock
- 3 tbsp tinned chopped tomatoes
- 250g brown rice
- 50g peas
- salt and pepper

Instructions

1. Fry the chicken and onion for 8 minutes over a medium heat until golden
2. Add the ham, garlic, red pepper, chilli and cook for 2 minutes.
3. Add the paprika, thyme, rice, stock and tomatoes. Stir and bring to boil
4. Reduce the heat, cover the pan and simmer for 35 minutes or until the rice is cooked, season with salt and pepper.

