

Chicken and Chorizo Jambalaya

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If you're unsure of what a jambalaya is, think of it as a cross between paella and a risotto with a bit of spice. This recipe calls for dried chilli, but if you like it hot, add a couple of finely sliced fresh chillies into the mix.

Ingredients:

450g boneless, skinless, chicken thighs
200g chorizo sausage
150g risotto rice
125g prawns
1 large onion
Handful of parsley
2 tsp. dried chilli flakes
1 tsp. paprika
250ml chicken stock
Oil
Salt and pepper

Directions:

1. Chop the chicken thighs into rough bite-sized pieces.
2. Chop the chorizo into rough chunks and chop the onion into half-moons.
3. Preheat the oven to 200C/gas mark 5.
4. Heat a little bit of oil in a large oven-proof dish and add the onion. Fry the onion until translucent and add the paprika and chilli flakes.
5. Add the chicken and cook it until browned on all sides. Add the chorizo and cook until some of the oil has rendered out of it.
6. Pour the stock into the dish over the chicken and place into the oven for 25 minutes.
7. Take the chicken out and add the rice. Stir the mixture well and put the dish back into the oven for another ten minutes.
8. After ten minutes, check whether the rice has absorbed the liquid. If not, give it another five minutes in the oven.
9. Once the rice has absorbed most or all of the liquid, add the prawns, and cook for a further 3-4 minutes in the oven.

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