

SMOKED CHORIZO JAMBALAYA

This is definitely one of those dishes that you are going to want to make when there are a few people around. Most of the flavor for this dish is from the Chorizo, so use more if you like bold! This makes enough to serve about 8 people, but when you eat Jambalaya, it's almost always a party! Turn up the tunes, this is going to be fun!

Ingredients

4 Grass Fed Smoked Beef Chorizo – cut into ¼” thick pieces
1lbs Deveined and Cleaned Prawns
1 Yellow Pepper – Small Dice
1 Green Pepper – Small Dice
1 Onion – Small Dice
3 Garlic Cloves – Small Dice
2 Celery Sticks – Small Dice
2 tsp Fresh Thyme
Salt and Pepper
1 Cup Long Grain Rice
900ml Hot Chicken Stock
1 can of Diced Tomatoes
3 tbsp Cajun Seasoning + 2 tbsp more for the Prawns
Garnish with Peas and Green Onions

Let's Begin!

1. In a deep large frying pan, heat to medium and add your Beef Chorizo. Cook for roughly 6-7 min stirring to get color on the sausage and release the oils from it. Remove the Sausage and place the pan back on the heat. Add your Peppers, Onions, Garlic and Celery and saute this till they begin to soften up a touch, About 4-5 min.
2. Once that is done, add your rice and give it a stir into the vegetables. Cook it like this for 2-3 min. Then, add your thyme and tomatoes. Give everything a good stir and then add your hot stock and the 3 tbsp of Cajun Seasoning. Cover the pan and let the rice simmer as per direction on the package.
3. While this is going on, coat your Prawns in the other 2 tbsp of Cajun seasoning and get a pan on the heat to medium. Place the prawns in the pan, being careful to not over crowd it, and cook for 2 min per side of the prawn. Remove from the pan, and continue till all the prawns are cooked.
4. Once the rice has cook, give the pan a good stir so that the rice doesn't stick to the bottom of the pan. Add back in the Chorizo and mix the pan again. Place the Prawns on the top and close the lid. Let this sit and steam for 3 min to finish the prawns. Remove from the heat when the prawns are cooked to your liking.
5. Serve hot, and garnish with the Peas and Green Onions.

Enjoy!