



Women's Weekly
cookbooks

PRAWN JAMBALAYA

Prep + cook time: 55 minutes (+ standing) **Serves:** 4

Ingredients

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| 2 tablespoons olive oil | 1 medium green capsicum (bell pepper) (200g), chopped |
| 4 chicken thighs cutlets (800g) | 400g (12½ ounces) canned diced tomatoes |
| 250g (8 ounces) cured chorizo sausage, sliced | 2 cups (500ml) chicken stock |
| 2 medium brown onions (300g), chopped | 1½ cups (300g) long grain white rice |
| 3 cloves garlic, crushed | 8 large uncooked prawns (shrimp) (560g) |
| 2 celery stalks (300g), trimmed, sliced | ¼ cup coarsely chopped fresh flat-leaf parsley |
| 1 tablespoon cajun seasoning | 1 medium lemon (140g), cut into wedges |
| 2 teaspoons sweet paprika | |
| 1 medium red capsicum (bell pepper) (200g), chopped | |

1. Heat oil in a large saucepan over medium heat; cook chicken for 10 minutes or until browned well all over. Remove from pan; cover to keep warm.
2. Add chorizo, onion, garlic, celery, cajun seasoning and paprika to same pan; cook, stirring occasionally, for 10 minutes or until vegetables are softened. Stir in capsicum.
3. Return chicken to pan with tomatoes and stock; bring to the boil. Reduce heat; simmer, covered, for 10 minutes or until capsicum is tender. Add rice; cook, covered, for 12 minutes.
4. Meanwhile, shell and devein prawns, leaving tails intact.
5. Add prawns to pan; cook, covered, for a further 3 minutes or until prawns are just cooked through. Remove from heat; stand for 5 minutes. Fluff rice with a fork; season to taste. Stir in parsley; serve with lemon wedges.

Tips

You can leave out the prawns for a chicken version, if preferred. Coriander (cilantro) could be used in place of the parsley. Recipe is not suitable to freeze.