KIKKOMAN

# Spicy Jambalaya

Total time **45 mins** **45 mins** preparation time

Nutritional facts (per portion):
**2,734 kJ / 653 kcal**

Fat: **25 g** Protein: **35.7 g**
Carbohydrates: **75 g**

## INGREDIENTS

**4 portion(s)**

| | |
|---|---|
| **2 tbsp** | oil to fry |
| **7** | chicken thigh fillets, skin on |
| **1** | onion, sliced |
| **2** | cloves garlic, crushed |
| **2** | sticks celery, chopped |
| **1** | red pepper, chopped |
| **1** | green pepper, chopped |
| **0.5 tsp** | cayenne chilli powder |
| **0.5 tsp** | ground ginger |
| **300 g** | long grain rice |
| **400 ml** | chicken or vegetable stock |
| **2 tbsp** | Kikkoman Naturally Brewed Soy Sauce |
| **400 g** | canned chopped tomatoes |
| | Sprig of fresh thyme |
| **100 g** | cooked prawns |

## PREPARATION

**Step 1**

Heat the oil in a large casserole dish or other flameproof pan.

**Step 2**

Add the chicken and fry until brown on both sides. Remove from pan and set aside.

**Step 3**

Now add the onion to the pan and soften over the heat for 2-3mins, before adding the garlic, celery and peppers. Stir well and cook for 3-4mins then return the chicken to the pan.

**Step 4**

Add the chilli powder and the ginger and stir well to coat everything.

**Step 5**

Next add the rice and pour in the stock, soy sauce and canned tomatoes and thyme. Stir well to combine.

**Step 6**

Scatter the prawns on top, the cover and leave to cook for 20-25mins or until the rice is cooked. Check it half way through cooking and add more liquid if needed.