



# Louisiana Style Corn and Chorizo Jambalaya with Pepper, Peas and Lemon & Herb Drizzle

**Classic** 25-30 Minutes • Medium Spice • 3 of your 5 a day

9



Basmati Rice



Bell Pepper



Sweetcorn



Chorizo



Garlic Clove



Lemon



Flat Leaf Parsley



Tomato Puree



Cajun Spice Mix



Chicken Stock Paste



Peas

**Pantry Items**

Oil, Salt, Pepper, Olive Oil, Sugar

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Saucepan, lid, sieve, frying pan, garlic press and fine grater.

## Ingredients

Ingredients	2P	3P	4P
Basmati Rice	150g	225g	300g
Bell Pepper***	1	1	2
Sweetcorn	150g	225g	340g
Chorizo**	60g	90g	120g
Garlic Clove**	2	3	4
Lemon**	1	1	1
Flat Leaf Parsley**	1 bunch	1 bunch	1 bunch
Tomato Puree	30g	45g	60g
Cajun Spice Mix	1 sachet	1 sachet	2 sachets
Chicken Stock Paste	10g	15g	20g
Peas**	120g	180g	240g
Pantry	2P	3P	4P
Water for the Rice*	300ml	450ml	600ml
Olive Oil for the Drizzle*	2 tbsps	3 tbsps	4 tbsps
Sugar for the Sauce*	½ tsp	¾ tsp	1 tsp
Water for the Sauce*	100ml	150ml	200ml

\*Not Included \*\*Store in the Fridge \*\*\*Based on season, the colour of your bell pepper will either be green, yellow, red or orange to guarantee you get the best quality pepper.

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2712 /648	672 /161
Fat (g)	22.1	5.5
Sat. Fat (g)	5.9	1.5
Carbohydrate (g)	96.5	23.9
Sugars (g)	17.6	4.4
Protein (g)	22.2	5.5
Salt (g)	3.48	0.86

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Cook the Rice

Pour the **water for the rice** (see pantry for amount) into a medium saucepan with a tight-fitting lid.

Stir in the **rice** and **¼ tsp salt** and bring to the boil. Once boiling, turn the heat down to medium and cover with the lid.

Leave to cook for 10 mins, then remove the pan from the heat (still covered) and leave to the side for another 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



## Simmer and Spice

Lower the pan heat to medium-high, then add the **garlic, tomato puree** and **Cajun spice mix** (add less if you'd prefer things milder). Fry, stirring, for 1 min.

Stir in the **chicken stock paste, sugar** and **water for the sauce** (see pantry for both amounts). Bring to the boil, then lower the heat and simmer until thickened, 1-2 mins.



## Fry Time

Meanwhile, halve the **bell pepper** and discard the core and seeds. Slice into thin strips. Drain the **sweetcorn** in a sieve.

Heat a drizzle of **oil** in a large frying pan on high heat.

Once hot, add the **bell pepper** and **sweetcorn** and fry, stirring, until just soft, 3-4 mins.

Add the **chorizo** and fry until it starts to brown, 3-4 mins.



## Jambalaya Time

Once the **rice** is cooked, fluff it up with a fork and gently stir it into the **sauce**.

Stir through the **peas**, a squeeze of **lemon juice** and the remaining **parsley**. Taste and add more **salt** and **pepper** if needed.



## Make the Lemon & Herb Drizzle

Meanwhile, peel and grate the **garlic** (or use a garlic press).

Zest and cut the **lemon** into wedges. Roughly chop the **parsley** (stalks and all).

In a small bowl, combine the **olive oil for the drizzle** (see pantry for amount), a squeeze of **lemon juice**, the **lemon zest** and **half the parsley**. Season with **salt** and **pepper**, then set the **lemon and herb drizzle** aside for now.



## Serve

Share the **jambalaya** between your bowls and spoon over the **lemon and herb drizzle**.

Serve with any remaining **lemon wedges** alongside for squeezing over.

## Enjoy!