



### Product Spotlight: Chives

Any leftover chives are delicious in a breakfast omelette! Wrap your chives in a damp paper towel or kitchen towel and store them in a plastic bag or container to prevent them from dehydrating.



## Jambalaya Rice with Smoked Pork Sausage

A delicious Cajun rice dish made speedy! Jambalaya rice is also known as jumbled rice – our version has smoked sausage, sweet corn and capsicum, all tossed with a mild Cajun spice mix.



25 minutes



4/6 servings



Pork

## Change the flavour!

*You can add some smoked paprika and ground turmeric or saffron to the rice as well as the Cajun spice mix. This will create more of a Spanish paella dish! Finish with a squeeze of lemon.*

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	25g	25g	80g/86g

## FROM YOUR BOX

	4 PERSON	6 PERSON
ARBORIO RICE	300g	300g + 150g
BROWN ONION	1	2
SMOKED SAUSAGE	2	3
FAMILY CAJUN SPICE MIX	1 packet	2 packets
RED CAPSICUM	1	2
GREEN CAPSICUM	1	1
CORN COBS	2	3
TINNED TOMATOES	400g	400g
CHIVES	1 bunch	1 bunch

## FROM YOUR PANTRY

oil for cooking, salt, pepper, vinegar (of choice)

## KEY UTENSILS

large frypan, saucepan

## NOTES

The rice will continue to cook in step 4, so it is okay to be slightly undercooked after boiling.

The family Cajun spice mix is mild with no chilli. If you prefer a little heat you can add a pinch of cayenne pepper or ground chilli.

*Family Cajun spice mix: ground paprika, ground garlic, dried thyme, celery salt.*



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### 1. COOK THE RICE

Place **rice** in a saucepan and cover with plenty of water. Bring to a boil and simmer for 8–10 minutes, or until tender (see notes). Drain and rinse.



### 2. SAUTÉ THE SAUSAGE

Heat a frypan over medium–high heat with **oil**. Dice **onion** and slice **sausage**, add to pan as you go. Cook for 3–4 minutes until browned.



### 3. ADD THE VEGETABLES

Stir in **Cajun spice mix** (see notes). Dice **capsicums** and remove **corn kernels** from cobs. Add to pan as you go. Cook for a further 5 minutes until softened.



### 4. STIR IN THE RICE

Stir in **chopped tomatoes** and **cooked rice** and cook for 5 minutes until heated through. Season to taste with **1 tbsp vinegar, salt and pepper**.

**6P** – add **1/2 cups water** and season to taste with **1 1/2 tbsp vinegar, salt and pepper**.



### 5. FINISH AND SERVE

Slice **chives**. Stir **1/2 through rice** and use remaining to garnish.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0440 132 826** or send an email to **hello@dinnertwist.com.au**

