**Jambalaya**

*(working in pairs)*

*Ingredients*

* 1 x chicken breast
* 1 x pepper
* 1 x onion
* 1 x clove garlic
* small amount of vegetable oil
* 1 x vegetable stock pot
* 2 x teaspoon Cajun seasoning
* 2 x tablespoons tomato passata.
* 2 x tablespoons sweetcorn
* 1 x pack cooked long-grain rice

*Method*

1. Finely chop the onion, pepper and garlic.
2. Cut the chicken into small bite-size pieces and place in the pan with a little oil.
3. Add the Cajun seasoning to the pan and fry the chicken for five minutes.
4. Add the onion, pepper and garlic to the pan.
5. Add the cooked rice, the stockpot and 50ml cold water
6. Add the passata and sweetcorn, stir everything thoroughly.
7. Leave to cook for another 5 minutes.
8. Remove from heat and serve

