Jambalaya - Caribbean



Preparation time: 50 min
Difficulty: Medium

Ingredients

- Celery ribs: 2
- Cloves: to taste
- EVO oil: 3 tbsp.
- Garlic clove: 1
- Onion: 1
- Parsley: 2 tbsp.
- Pepper: to taste
- Red peppers: 2
- Round rice: 7 oz.
- Salt: to taste
- Sausages: 2
- Shrimps: 16
- Spicy red chili pepper: 1
- Tabasco: to taste
- Tomato paste: 1 tbsp.
- Vegetable stock: 1.6 cups

Preparation

Bring the stock to the boil, add the rice and cook for 20 minutes over a medium flame.
In the meantime, finely chop garlic and onion and cut the chili pepper lengthways, removing the seeds.
Clean and wash the celery and peppers, cutting them into thin strips.
Brown the onion and garlic in two tbsp. of hot oil, add the chili pepper, celery and pepper, cook for 3 / 4 minutes over a high flame.

Add the **Pomì fine tomato pulp** and the paste and flavor with cloves, pepper, a few drops of tabasco and salt.
Boil without a lid for ten minutes, add salt and pepper if required. Aside, brown the shrimps and the sausage adding a little salt and pepper. Drain the rice and add it to the vegetables, finishing with the shrimps and sausage.
Mix everything and serve sprinkled with chopped parsley.

For this recipe we used:

Finely Chopped tomatoes 250 gr

