

Jambalaya

Serves 20 / Cooking time 30 minutes



Ingredients

2.5kg Bernard Matthews
Diced Turkey Thigh/Breast
150ml/10 tbsp Oil
5 large Onions, chopped
1kg Celery, diced
2kg Bacon, diced
5 Green Peppers
5 cloves Garlic, crushed
1kg uncooked Rice
3.5kg Tomato Sauce (Passata)
3 ltr Chicken Stock
5 Bay Leaves
150ml/10 tbsp chopped Parsley
2.5 tsp Thyme
2.5 tsp Worcester Sauce

Pinch Cayenne Pepper

Method

1. Heat the oil in a pan and cook the diced turkey thigh/breast.
2. Then add the onion, celery, bacon, pepper and garlic and cook until soft but not brown.
3. Bring to the boil, reduce heat and simmer for 25 minutes, stirring occasionally. Serve immediately.



For more information or help with menu planning, please contact the Bernard Matthews Foodservice team on:

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Time to swap to turkey... change your meat not your menu!