

With the best recommendations  
**Ferndale Guesthouse & Restaurant**  
Keel, Achill Island, co. Mayo

## *Jon's Jambalaya*

*for 4 people*

*For this recipe you will preferably need a wok pan, but it can also be done in a normal frying pan.*

### **Ingredients**

- *3 cups of basmati or jasmine rice*
- *3 chicken fillets cut in strips lengthways*
- *100g of bacon or rashers cut thinly*
- *100g of small prawns cooked and peeled*
- *1 clove of fresh garlic finely chopped*
- *1 teaspoon fresh ginger grated*
- *1 tablespoon fresh coriander finely chopped*
- *1 tablespoon of maple syrup or honey*
- *½ a red chili finely chopped (if you do not like it too spicy, remove the seeds)*
- *1 -2 tablespoons Thai fish sauce*
- *1 tablespoon of paprika*
- *1 tablespoon of Cajun spice mix*
- *1 slice of fresh pineapple finely chopped*
- *1 mango peeled and finely chopped*
- *1 tablespoon of mango chutney*

*Use a large pot to boil some water, add about 1 tablespoon of salt or if you like 2 tablespoons of vegetable stock, which gives a softer and more delicate taste. Add rice and simmer until the rice is to your liking. Drain the water through a fine sieve and put the rice aside.*

*Season the chicken with salt and pepper and a little Cajun spice mix. Take the wok pan and add 2 tablespoons of olive oil. Heat it on high heat until it slightly steams. Reduce the heat and add the chicken strips, garlic, ginger, and chili. Stir the chicken constantly until it is light golden brown. Then add the bacon and stir for a further 2-3 minutes.*

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## *Jon's Jambalaya (continued)*

*Add the rice, spices, pineapples, mangoes, coriander, and fish sauce and stir for another 2 minutes. Add the maple syrup and the mango chutney. Stir it under until it is dissolved in the mixture. Finally, add the prawns and give it a good stir.*

*Before serving, try the Jambalaya. If it is too spicy for you, add a sip of milk, or, if it is not spicy enough, you can add a small amount of the above-mentioned spices. If it needs some more saltiness add a sip more fish sauce to it.*

*Tip: Do not use salt and pepper as it might spoil the delicate flavours of the jambalaya.*