

red rice with louisiana cajun sausage and chicken

Serves 4 to 6

1 tablespoon sunflower or vegetable oil
6 Louisiana Cajun Sausages
4 to 6 chicken thighs
2 large shallots, finely chopped
1 large garlic clove, minced
½ green bell pepper, finely chopped
185 grams long grain rice
1 tablespoon fresh thyme
500 ml chicken stock
160 g drained chopped tomatoes
1 tablespoon chilli sauce, like Tabasco or Frank's

Preheat oven to 175°C / 350°F / gas mark 4

Heat the oil in a medium-sized oven proof casserole dish with a lid. Brown the sausages. Remove from pan and set aside. Season the chicken thighs with salt and brown both sides. Remove from pan and set aside with the sausages. Pour off all but two tablespoons of the fat.

Add the onion, garlic and green pepper and sauté over medium heat until softened. Add the rice and stir to coat well. Warm the chicken stock and add it to the rice, along with the tomatoes and chilli sauce, and stir well. Return the sausages and chicken to the pot, season with salt and pepper to taste. Cover tightly and bake in the pre-heated oven until the liquid is absorbed and the meat is cooked through, about 20 to 30 minutes. Serve with a side salad or Southern Greens (see recipe below).

southern-style greens

One of our favourite fast and easy weekday suppers is our sausages cooked simply with a side of greens. Since you don't have collard greens here in the UK, we've taken to using spring greens as a replacement. When we can get our hands on turnip or beet greens we cook them the same way, though for not quite as long as spring greens. This recipe works with any sturdy cabbage-type green leaf vegetable.

1 to 2 tablespoons olive oil
1 smoked back bacon rasher or 2 smoked streaky bacon slices
1 large clove of garlic, finely minced
80 to 100 ml chicken stock spring greens, turnip greens, beet greens, etc. washed, spun dry, and sliced thinly (juli-
enned) – a couple of handfuls per person
salt and pepper to taste
Heat the oil in a good sized
pot over medium heat. Add the bacon and sauté for a minute or two, until it starts to render it's fat. Add the garlic and
cook further until the garlic is softened but not browned.

Add the greens and stir to coat with the oil. Add the chicken stock, salt and pepper and cover. Cooking time depends on the greens. Beet greens and turnip greens cook fairly quickly like spinach but need a little more time to cook off the bitterness – say 2 to 4 minutes. Spring greens and cavolo nero about 5 to 7 minutes. When the greens are soft and to your taste, remove from the pan and put in a serving dish. Serve with hot chilli sauce or vinegar on the side to be used as a condiment if desired.

When ready to serve, whisk in the other half of the butter into the gravy, a piece at a time, until glossy. Season with salt and pepper to taste, and put in a gravy boat to be served with the Toad-in-the-hole.