

## Korean “Jambalaya”

*This is effectively a spicy rice stew on the lines of a Jjigae but with rice added to the pot, so cooked like a Jambalaya just with a distinctly Korean flavour profile.*

### Ingredients

2 Tbsp Groundnut Oil – or any neutral oil  
6 Vegan Sausages – sliced diagonally  
280g Extra Firm Tofu – cut into 8mm thick slices  
1 Red Onion – sliced  
4 Garlic Cloves – finely chopped  
2 Tbsp Gochujang – Red Pepper Paste  
2 Tbsp Light Soy Sauce  
2 Tbsp Tomato Puree  
1 Tbsp Gochugaru – Red Pepper Flakes (optional)  
150g Long Grain Rice  
700ml Vegan Stock  
4 Spring Onions – chopped  
2 tsp Sesame Oil



### Method:

Add the groundnut oil to a large sauté pan on a medium high heat.

Brown the sausages and tofu and set aside.

While those are cooking, add the gochujang, tomato puree, soy sauce and gochugaru if using to a small bowl and mix and set aside.

Add the onions with a pinch of salt to the pan and cook until soft, then add the peppers and cook for five minutes.

Add the garlic and sauté for one minute before adding the sauce and stirring through.

Stir in the rice and mix well, then add the stock and mix thoroughly. Season to taste with salt if needed.

Return the tofu and sausages to the pan, placing them on top of the sauce, reduce the heat to a simmer, cover the pan with a lid and cook for 15 minutes.

Add the spring onions and sprinkle over the sesame oil and cover for a further 5 minutes.

When the rice is softened, the stew is ready.