

Production recipes are critical trade secrets. These recipes are protected; distribution and/or use outside of Pelican State Restaurants. is strictly prohibited. Unauthorised users of these recipes will be prosecuted to the fullest extent of the law.

RECIPE:	Pelican State Creole Jambalaya
INDEX:	Mains
	PELICAN STATE
DATE:	09/11/2022

FLAVOUR	
APPEARANCE	
TEMPERATURE	
TEXTURE	

Ingredients	Yield: 14 kg	
Oil	100 g	
Chicken thighs, diced	2.5 kg	
Spicy Meatballs	1 kg	1 Bag
Garlic, peeled	5	
Sliced mixed peppers	500 g	
Celery	1 kg	2 bunch
Okra	200 g	
Oregano	5 g	
Parsley	15 g	
Paprika	20 g	
Onions Red	500 g	
Cayenne pepper	10 g	
Hot chilli Powder	15 g	
Worcestershire Sauce	40 g	
Long grain rice	1200	
Canned Tomatoes	2.5 kg	1 tin
Chicken powder bouillon	45 g	

Production recipes are critical trade secrets. These recipes are protected; distribution and/or use outside of Pelican State Restaurants. is strictly prohibited. Unauthorised users of these recipes will be prosecuted to the fullest extent of the law.

Tomato Juice	½ ltr	
Cajun Spice	20 g	
Water	2.5 ltr	Refill tomato tin

Procedures:

Heat oil in a large pot. Add Chicken and cook for 4 minutes. Add vegetables and seasoning and cook. After 10 minutes add the rice and stir and combine thoroughly. Add the tomatoes, water and tomato juice and cook for about 25 minutes. Keep stirring as the rice will sink to the bottom and burn!

Check frequently if the rice is cooked. Ladle in shallow pans and let cool before transferring it to plastic containers.

Label, refrigerate and add to production records.

SERVICE:

Heat 250 grams of Jambalaya, serve in a small dish and top with 3 grilled prawns and a sprinkle of spring onions.