



Jambalaya

A definite favourite at The Winchester Beacon

Serves 2

Prepare 15 minutes

Cook 30 - 35 mins

Ingredients

1 tbsp of vegetable oil

2 chicken thighs, skin removed
and cut into small pieces

Chorizo sausage (or bacon) diced

1 small mug of long grain rice

1 pint of chicken or veg stock

1 celery stick, diced

1 red or green pepper, diced

A handful of frozen peas

1 small tin of chopped tomatoes

2 tsp Cajun seasoning (or 1 tsp
sweet paprika and 1 tsp thyme)

Method

Heat the oil in a frying pan and add the chicken and chorizo, cook until starting to brown. Remove to a plate.

Add chopped celery and peppers to the pan, fry for 3 minutes and then return the meat to the pan. Add seasoning and cook for 3 minutes.

Add the rice and stir through, then add the tomatoes and stock. Bring to the boil and stir.

Add the peas, cover and simmer gently for 20 minutes until the rice is tender and liquid is absorbed. Serve with green salad.

Celebrating A Taste of Winchester

22 June - 5 July 2026 atasteofwinchester.co.uk





Feeding people experiencing homelessness in Winchester

The Winchester Beacon is a local charity dedicated to supporting people experiencing homelessness. Established in 1988 and open 365 days a year, we provide safe and welcoming accommodation and tailored support to 22 people at a time across our four sites.

Each year, we serve over **3,500 meals** to our residents with support from our volunteers and using food donated by our local community. We also provide cooking lessons to residents to help them to prepare for independent living.

To celebrate **A Taste of Winchester**, we are sharing some of our residents' favourite recipes. They are dishes that bring comfort and a feeling of home and can be made using low-cost ingredients.



To find out how you can support our vital work through donations or volunteering visit www.winchesterbeacon.org.uk. Scan the QR code to give today and help to feed someone tomorrow.

