KIKKOMAN

Jambalaya with autumn mushrooms, saffron, kale and furikake

Total time **45 mins** **15 mins** preparation time **30 mins** cooking time

INGREDIENTS

10 portion(s)

For the jambalaya:

400 g	onions, chopped
20 g	garlic, finely chopped
300 ml	olive oil
900 g	short grain rice (e.g. arborio)
100 g	tomato purée
800 g	wild mushrooms, cleaned and diced
3 litre	vegetable stock
150 ml	Kikkoman Naturally Brewed Soy Sauce
150 ml	Kikkoman Spicy Chili Sauce for Kimchi
5 g	saffron
200 g	kale, stalk removed, washed, trimmed and cut into bite-sized pieces

For the furikake:

7 g	pumpkin seeds
7 g	sesame seeds
6 g	nori sheets, finely chopped

PREPARATION

Step 1

Sauté the onion and garlic in olive oil for 2-3 minutes until translucent. Add the rice and sauté for another 3 minutes. Stir in the tomato purée and mushrooms and sauté for a further 3 minutes.

Step 2

Deglaze with the vegetable stock and add the Kikkoman Soy Sauce, Kikkoman Chili Sauce for Kimchi and saffron. Simmer on a low heat for about 20 minutes until the rice is done. Stir occasionally to prevent it from sticking. Add the kale about 5 minutes before the end.

Step 3

Roast the pumpkin seeds and sesame seeds in a dry pan. Mix in the chopped nori sheets.

Step 4

Serve the jambalaya on plates and garnish with the furikake.