

FOUNDATION LEVEL ENGLISH [Certificate/Diploma Levels]
UNSTRUCTURED GAP-FILL [Pair/Group] **EXERCISE – 11**

NAME:

LECTURE GROUP:

SCORE: /20

Instructions: *Please write your answers (either a word or a phrase) in the space left below, you must discuss the answers with your own group(s) and prepare to tell the Tutor WHY you have chosen that answer ©*

AMANDA'S JAMBALAYA: *SERVES 6 PEOPLE*

This version of 'Jambalaya' __1__ to Amanda Weston by her father, a keen and accomplished cook. Having developed a passion for chorizo sausage __2__ on a family holiday in Spain, he rustled up this __3__ upon his return. Amanda, only 8 years old at the time, __4__ liked it. So much so, in fact, that she now regularly knocks it __5__ after a hard day __6__ office. An easy meal-in-one, it can be __7__ with or without the prawns.

Jambalaya is a speciality of New Orleans, inspired __8__ the Spanish 'Paella'. Originally, it was a __9__ of leftover scraps that were gathered __10__ to feed the field workers. The __11__ Jambalaya reflects the mixed culture of New Orleans, __12__ 'jambon' is French for ham and 'laya' was the workers' name for rice.

HOW TO MAKE THE __13__?

225g white long grain rice; 3 tablespoons extra virgin olive oil; 1 medium onion (finely chopped); 1 red pepper (de-seeded and sliced); 1 yellow pepper (de-seeded and sliced); 2x 400g tins of chopped tomatoes; 225g chorizo sausages (finely sliced); 2 skinned chicken breasts (thinly sliced); 450g large raw prawns (Mediterranean or Tiger, shelled); salt and freshly __14__ black pepper; 4 tablespoons spring onion (finely sliced) to garnish.

Bring a large saucepan of water __15__ boil, add the rice and simmer gently for 10 minutes __16__ partially cooked. Drain. Meanwhile, __17__ the oil and cook the onion and peppers gently for 5 minutes in a covered saucepan. Add the tomatoes, chorizo sausage and chicken. Cover, bring to the boil and simmer gently for __18__ 15 minutes until the chicken is just cooked. Stir in the partially __19__ rice and the raw prawns. Adjust the seasoning. __20__ mixture into a casserole dish, cover and bake for about 10 minutes until piping hot and the rice and prawns are cooked. Serve garnished with spring onions.

* Adapted from New Covent Garden Soup Company (1999) *Soup and Beyond*. London: MacMillan.

(Date) Week Ending: