

Outdoor Cooking Recipe



Name _____



How to cook



Wash



Steam



Cut



Boil



Mix



Add



Stir fry

Put into ~

Cookware



Hot plate



Spatula



Bowl



Measuring
cup



Knife



Long
chopsticks



Cutting board



Aluminum foil



Ingredients ~ Jambalaya ~



Rice



Minced Chicken



Onion



Tomato



Sausage



Olive oil



Garlic Paste



Water(A)



Chicken
Stock(A)



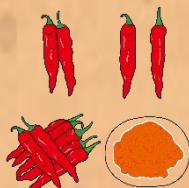
Salt(A)



Curry powder(A)



Paprika powder(A)



Chili pepper(A)



Black pepper(A)

How to cook Jambalaya!!



1. **Mix** all of (A) and 1 liter of water to make soup.



(Aと水1リットルをすべて スープを作る)

2. **Cut** the onions, tomatoes, sausages into cubes and slices.



(玉ねぎ、トマト、ソーセージをサイコロ状と輪切りに)



3. **Put** olive oil and garlic paste **in** the hot plate.

(鉄板にオリーブオイルとにんにくを)



4. **Add** onions, tomatoes, sausages, minced chicken and rice **in** the hot plate and **stir fry** on high heat for 5 minutes.

(鉄板に玉ねぎ、トマト、ソーセージ、鶏ひき肉、米を加えて、5分ほど強火で)



5. **Add** (A) to the hot plate and bring to a boil.
(鉄板に(A)を ふっとうさせる)

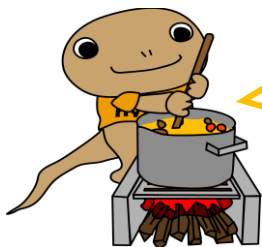
Make sure rice is **submerged** in soup.
(米をスープに)



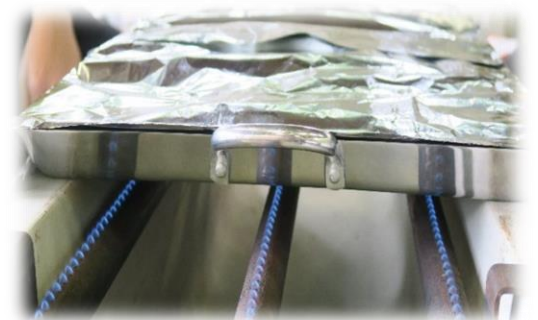
6. Once boiling, add 0.5 liters of water and **mix**.
(ふっとう後、水0.5リットルを
加えて)

7. Cover with aluminum foil and cook on
medium heat for 30minutes.

(アルミホイルで蓋をして、 で
30分煮る)



Take care!
気を付けて!



8. After 25~30 minutes, turn off the heat and **steam**
for 10 minutes.

(25~30分後、火を止めて10分間)

9. Serve on a plate.
(お皿にもりつける)

