

CPS CHEF COUNCIL

Chef Chloe Gould of DixiePura Catering



Chef Chloe Gould is described as the “food translator,” for her amazing ability to introduce culturally diverse flavors into the most tried and true American dishes. She began her love for cooking at a very young age, “being her Grandma’s prep cook.” By her teen years, she embarked on her professional journey of becoming a Chef, gaining hands-on training in the kitchen of the Chicago O’Hare Hilton Hotel.

Chloe’s formal culinary training occurred at Johnson and Wales University, where she received an Associate’s in Culinary Arts and a Bachelor’s in Food Service Management. After graduation, Chloe joined the Manager Trainee Program in the culinary department of the Hyatt Hotel. After several years at the Hyatt, she relocated back to Chicago to train students in the Culinary Arts at Chicago Public Schools.

In 2014, she moved to Singapore, where she taught western cuisine studies. Singapore was life changing, being immersed in the culture and exposed to true Asian Cuisine. She learned a great deal and assisted some of the world’s most inspiring culinarians, including Chef Joan Roca and Chef David Thompson, during Asia’s 50 Best Summit. Her vast experience in culinary arts and hospitality led her to establish DixiePura Catering, where she’s catered events for C-CAP Annual Benefit, For the Love of Chocolate Annual Gala, Desire 2 Aspire Annual Gala and Hospitality Scholar Foundation Legacy Gala.



Southern Curry Jambalaya

Chef Chloe Gould

INGREDIENTS

2 tbsp olive oil
2 each boneless skinless chicken thighs,
cut into bite size pieces
2 each chicken andouille sausage, diced
½ yellow onion, small diced
½ red bell pepper, small diced
3 garlic cloves, minced
1 cup long grain white rice
1 tbsp curry powder
1½ tsp Cajun seasoning
½ tsp ginger powder
1 tsp granulated garlic
½ tsp smoked paprika
½ tsp dried oregano
1 each bay leaf
2½ cups chicken stock
Salt to taste
Pepper to taste
3 each green onions, chopped
5 sprigs cilantro, chopped

INSTRUCTIONS

In a medium saucepan over medium high heat add oil, then sauté chicken for 3-5 minutes.

Add sausage, yellow onion, red pepper, minced garlic, and sauté for an additional 2 minutes or until onions are translucent.

Then add rice, curry, Cajun, ginger, granulated garlic, paprika, oregano, bay leaf, season with salt and pepper. Stir to evenly coat rice mixture.

Add stock and bring to a boil, then reduce the heat to medium low and cover.

Cook for 15-20 minutes or until rice is tender and liquid has evaporated.

Fluff with a fork adjust seasoning if needed and add green onion and cilantro mix well before serving.

Enjoy with family and friends!