



Nigerian Jollof rice recipe

Ingredients

- 4 tbsp canola oil
- 1 tbsp butter
- 4 fresh tomato or 1 14.5oz canned hunts tomato unsalted
- 2 red bell peppers
- 1 6oz can tomato paste
- 3 large whole red onion
- 1 cup chopped red onion
- 1/4 cup blended crayfish
- 4 Habanero peppers (based on how spicy you want)
- 4 1/2 cups long grain parboiled rice
- 2 cups chicken stock
- 1 tbsp Maggi or knorr cubes
- 1 tbsp salt
- 1/2 tsp cayenne pepper and black pepper
- 1/2 tsp white pepper
- 3 single bay leaves
- 1/2 tbsp curry powder
- 1/2 tsp garlic/onion powder
- 1/2 tsp thyme
- 1/4 tsp ginger

Instructions

1. Blend tomatoes, red bell peppers, habanero peppers, large red onions until consistency is smooth and set aside
2. Wash the rice thoroughly to rid off starch and set aside.
3. To a medium sized pot, heat canola oil and butter
4. Throw in chopped onions and allow to fry for about 5 mins or until redness starts to fade
5. Pour in tomato paste and allow to fry for about 10-15 minutes, stirring continuously to avoid burning.
6. Add in your blended mixture, crayfish, Maggi, cayenne & black pepper, white pepper, bay leaves, curry powder, garlic, thyme. Mix and fry for about 30 minutes, continuously stirring to avoid burning.
7. Add chicken stock and salt. Mix and allow cook for an additional 10 mins
8. Add in washed rice and a bit of water (if necessary), and reduce heat to low.
9. Cover pot with aluminum foil, to avoid heat from escaping through lid
10. Cook rice on low heat for about 30 mins
11. Once cooked, mix thoroughly to combine ingredients
12. Cover and let cook for an additional 10 mins.
13. To get the party Jollof flavor, turn up the heat and let the rice burn for about 3 mins. (Be careful with this step, so you don't burn the whole rice)

Recipe Notes

For spices: Add as much or as little depending on your preference and taste choice.