



# ShopRite



## KIDZ COOK

### Recipe of the Week!

**TAKE ONE HOME AND TRY IT YOURSELF!**

#### Nigerian Jollof Rice

(Yield: 7 ½ cups)

##### Ingredients

- 3 large red bell peppers, roughly chopped
- 2 medium tomatoes, roughly chopped
- 2 medium red onions, roughly chopped
- 1 Jamaican hot pepper (or habanero pepper), optional
- ½ cup vegetable oil (or substitute canola, or soybean oil)
- 1 tbsp curry powder
- 1 bay leaf
- 1 tbsp dried thyme
- 2 ½ cups parboiled-grain rice, (rinsed thoroughly)
- 1 Knorr chicken bouillon cube
- 1 tbsp seasoned salt
- 1 tbsp adobe seasoning
- ½ packet of Sazon seasoning
- 1 cup water
- 2 cups chicken broth
- 1 small can tomato paste

##### Directions

1. In a blender, combine tomatoes, scotch bonnet pepper and onions; purée until smooth. Pour out half the purée into a large pot. Add the bell peppers to the purée remaining in the blender and pulse until smooth. Add the mixture to the pot that was set aside. Also add chicken stock, tomato paste and various seasonings; stir to combine.
2. Turn the burner on high heat, let pepper mixture come to a boil, and cook for about 25 minutes or until it starts thickening, add in oil.
3. Stir in the rice until well mixed, add water then reduce the heat to low.
4. Cover pot and let cook until rice is soft, about 45 minutes. Check after 30 minutes; if rice is sauce-logged, remove the lid to cook off the excess sauce. If rice seems dry, stir in ½ cup increments of water. Allow the rice at the bottom of the pot to char a bit to infuse it with a smoky flavor.

**Enjoy!**

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