



Let's get cooking! * Enclosed you'll find almost everything to need to make delicious Jollof Rice. You can also meet and watch your neighbors Zainab and Aluk cook this dish online to see how it's done.

<https://youtu.be/h6-74EmVQyg>

Jollof rice is a very common dish to West Africa. Rice is spiced and stewed in a flavorful tomato broth and is everything from "everyday" to celebration. The classic version is cooked with long-grain rice and seasoned with curry powder, dried thyme and bay leaves. It can be served as a side or you can add meat or fish to make it a main course.



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Jollof Rice

Your kit contains all of the ingredients for Jollof Rice except for those in red.

3 plum tomatoes
2 red peppers
½ onion
1 small knob of ginger
3 cloves garlic
hot peppers (or more or less, to taste)
Pinch of salt
1 cup stock

2 cups jasmine rice, rinsed well in cold water and drained
3 Tbs. vegetable oil
½ onion, sliced
2-3 Tbs. tomato paste
1 tsp. curry powder
1/2 tsp. thyme
1 bay leaf
2 cups stock
1 bouillon cube
Salt and pepper to taste if necessary

Coarsely chop first six ingredients and add to food processor or blender and process with 1 cup stock until smooth.

If you don't have a blender or food processor, it's okay! Just chop as finely as you can and kind of smash everything together!

Bring mixture to a boil in a large saucepan and simmer over medium heat for around 20 minutes until thickened.

Using a stock pot or large skillet, heat oil over medium and cook onions until soft, about 5 minutes. Add tomato paste and spices; cook for 2 to 3 minutes. Pour in pepper base, stock, and bouillon cube; stir to combine and bring to a simmer. Add rice, bring back to a simmer, then reduce heat to low. Cover pot with aluminum foil and lid, then cook undisturbed for 30 minutes. Remove the lid to check for tenderness and fluff the rice. Cover again and let it sit off the heat for another 10 minutes. Add salt and pepper to taste if necessary.