

Jollof Rice

- ¼ cup olive oil
 - 1 large red onion, thinly sliced
 - 4 cloves of garlic, grated
 - 1-inch fresh ginger, grated
 - 1 - 2 scotch bonnet (or habanero pepper), these are very hot and spicy
 - 2 tbsp tomato paste
 - 4 Roma tomatoes, sliced, seeds removed
 - 1 chicken or veggie bouillon cube
 - 1 tsp thyme
 - 2 cups chicken or veggie stock
 - 2 cups long grain rice
 - ½ cup frozen carrots and peas, thawed
 - 1 tsp salt, to taste
1. Soak the rice for 30 minutes in hot water to remove excess starch.
 2. In a heavy bottom saucepan, fry onions until tender. Add tomatoes and cook for at least ten minutes on medium high heat.
 3. Add salt, thyme, garlic, ginger, pepper(s), tomato paste, and bouillon cube. Mix well and continue to cook until the mixture becomes a stew like texture. Stir continuously to make sure it is not burning at the bottom, about 15 minutes.
 4. Strain the soaked rice and add to the tomato stew, make sure rice is completely covered.
 5. Stir to mix, then bring to a boil, then reduce to low heat.
 6. Once the liquid is all gone and the rice tender, add the peas and carrots. Cover and let simmer for about 10 more minutes.