

How to cook Nigerian Jollof Rice

The Nigerian rice recipe discussed here is the classic Nigerian Jollof Rice prepared at parties. This is the most popular Nigerian rice recipe. This is why you will always see it in parties. It is quite easy to prepare if you follow the simple steps.

Ingredients:

3 ¾ cups (750g) long grain parboiled rice (brown rice, wild rice, preferred)

2-3 cups tomato stew

Chicken (whole chicken, drumsticks or chicken breast)

Pepper and salt (to taste)

2 medium onions, and add as many other vegetables as you like

3 Knorr cubes

2 teaspoons thyme

2 teaspoons curry powder (Nigerian curry powder)

Cooking Directions:

- 1) Pour the chicken stock and the tomato stew into a sizeable pot and leave to boil
- 2) Add the drained parboiled rice, curry powder, salt and pepper to taste. The water level should be the same level of the rice. This is to ensure that all of the water dries up by the time the rice is cooked.
- 3) Cover the pot and leave to cook on low to medium heat. This way the rice does not burn before the water dries up.