**NIGERIAN PARTY JOLLOF RICE MADE SIMPLE**

*Recipe contributed by Bisi Chukwudile*

**Ingredients**

* Chicken (whole chicken, drumsticks or chicken breast)
* a few bay leaves
* 2 teaspoons thyme
* 2 teaspoons Nigerian curry powder
* Pepper and salt (to taste)
* 3 lbs fresh tomatoes (plum or roma)
* ¼ lb sweet bell peppers or mini peppers
* 2 medium onions (reserve a bit for garnish)
* jalapeño pepper
* ½ to 1 cup vegetable or peanut oil
* 4-5 cups long grain rice (uncooked)
* sm. can tomato paste (for extra color & flavor)

**Cooking Directions**

1. Cut the meat or chicken into chunks, and boil with seasonings and salt. It is advisable you keep the salt until the chicken is done. This gives a richer taste. Reserve the stock and set chicken aside when done.
2. As the chicken is cooking, parboil your rice (about 10 minutes). Add less water than when cooking rice because you are not going to cook it tender. The rice should be half done. Then rinse it off in cold water and keep it aside.
3. To make the tomato mixture\*:
	1. Put all the fresh tomatoes, sweet bell peppers or mini peppers, and one onion, uncut, on the stove. Boil to allow the water in them to ooze out. Then drain away all the water.
	2. Add a tiny bit of Jalapeño pepper for its own spicy taste.
	3. Cool and then blend the tomatoes, peppers, and onions mixture.
4. Put oil in a big pot on the stove and allow it to get really hot.
5. Fry the chicken pieces until crispy or golden brown. For Party Jollof this is tastier, but for home use, you may grill the chicken. Grilling is not as tasty, but it’s healthier.
6. When the chicken is fried, drain it and keep it aside.
7. Add one chopped onion to the oil and allow to fry a bit, turning so it doesn’t burn.
8. Add the blended tomato mixture. If you want to add tomato paste, you should mix a little water in it and add it now, as well. Let all the ingredients fry well until the oil separates from the mixture.
9. Put back the fried chicken. (This is optional but it’s the best for use in parties because the chicken gets stewed and tasty.)
10. Let the fried chicken absorb the stew to a good extent. Then take it out again.
11. Now, you can add the parboiled rice to the stew, with the stock reserved from boiling the chicken. If needed, add water until it is at the same level as the rice. Let it boil, then lower the heat very low. The rice is done when all the water is absorbed.
12. Just a few minutes to the end, add some green peas, sliced onions, and maybe some diced tomatoes as well, for garnishing.
13. Serve hot with the stewed chicken on top. You may accompany it with salad or Nigerian mixed stew, friend plantain, moi moi, or some other Nigerian delicacies.

Enjoy!

\* You may also follow instructions at www.allnigerianrecipes.com/stews/tomato-stew.html