

## Jollof rice



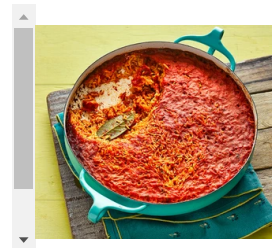
Prep: 15 mins  
Cook: 45 mins



Easy



Serves 6 - 8



### Ingredients

400g basmati rice

3 red peppers, halved and deseeded

1 white onion, halved

2 garlic cloves

1 tbsp grated ginger, or ginger purée

1 Scotch bonnet chilli, deseeded if you prefer less heat (optional)

5 tbsp vegetable or sunflower oil

100g tomato purée

2 bay leaves

1 tbsp dried thyme

2tsp curry powder (we used hot madras)

½ tsp ground white pepper

600ml hot chicken stock, made with 2 stock cubes

### Method

- Step 1** Heat the oven to 200C/180C fan/gas 6. Tip the rice in a sieve, rinse under cold water, drain and set aside. Put the peppers, onion, garlic, ginger and chilli, if using, in a [food processor](#) and blitz until chopped.

**Step 2** Heat the oil in an ovenproof [casserole](#) over a medium heat and fry the tomato purée for 2-3 mins, stirring often. Add the blitzed pepper mixture and fry for 5 mins more, then add the herbs, spices and 1 tsp salt. Fry for a further 1-2 mins, then stir in the rice to coat. Pour in the stock, stir, cover and bake for 45 mins until the rice is tender.

