

Chicken Jollof Rice

with TK



30-40min



2 Servings

What we send

- 5 oz basmati rice
- 6 oz tomato paste
- 1 bell pepper
- 1 oz fresh ginger
- 1 pkt chicken broth concentrate
- 10 oz pkg cubed chicken thighs
- curry powder
- 1 medium yellow onion
- ¼ oz fresh parsley
- garlic
- 1 serrano pepper

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- medium ovenproof pot with lid

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

1.

Preheat Oven to 350F with rack in the bottom position. Halve pepper, discard stems and seeds, then cut into 1-inch pieces. Finely chop onion. Peel and finely chop 1 tablespoon ginger. Peel and finely chop 2 teaspoons garlic. Trim ends from serrano chile, then thinly slice. Separate parsley leaves from stem, keep leaves whole, then finely chop stems, keeping them separate.

4.

To the pot, stir in 2 cups water and chicken broth packet, and bring to a boil over high heat. Reduce heat to medium and simmer until TK, about TK minutes.

2.

Heat 2 tablespoons oil in a medium ovenproof pot over medium-high. Add peppers and onions. Cook, stirring occasionally, until veggies softened and browned in spots, about 5 minutes. Transfer half of the peppers and onions to a bowl and set aside.

5.

Stir in rice and bring back to a boil over high heat. Cover pot and immediately transfer to bottom rack of oven. Bake until the rice is tender and has absorbed all of the liquid, about 25 minutes. Remove from the oven and let stand for 7 minutes.

3.

Add chicken to pot with remaining peppers and onions and season with salt and pepper. Cook, stirring, until chicken is browned in spots about 5 minutes. Stir in tomato paste, chopped ginger and garlic, parsley stems, half of the sliced serrano, and TK teaspoon curry powder, and cook, stirring, until fragrant, about TK minutes.

6.

Fluff rice with a fork and season to taste with salt and pepper. Garnish with parsley leaves and remaining serrano (for an extra kick!). Enjoy!