

Nigerian Style Jollof Rice

Ingredients:

1. Parboiled rice
2. onions,
3. tomato paste
4. bayleaves, thyme
5. salt
6. bouillon powder

Instructions:

1. In a bowl pour 3 cups of parboiled rice
2. Wash off starch with warm water until water from rice runs clear
3. Pour half a cup of cooking oil in a sauce pan and sliced onions to cook for about a minute
4. Add 1/4 cup of tomato paste and stir up, followed by the washed rice
5. Add 1 table spoon of thyme, 3 bayleaves, 1 tablespoon of bouillon powder and a teaspoon of salt
6. Pour 6 cups of water, stir and cover; cook on medium heat until water in rice is completely dried up
7. Stir and enjoy!