

Best Ever Nigerian Jollof Rice for 15

A rich, flavorful Nigerian Jollof Rice recipe perfect for 15 people, combining authentic spices and ingredients to deliver the iconic West African party favorite. Each ingredient includes an estimated price to help plan your cooking budget.



African

60 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- White long-grain parboiled rice - 100g (100)
- Tomato paste - 1 tbsp (30)
- Fresh plum tomatoes - 2 medium (50)
- Red bell pepper - 1 medium (80)
- Scotch bonnet pepper - 1 small (20)
- Onion - 1 small (40)
- Garlic cloves - 2 (15)
- Ginger - 1 tsp grated (10)
- Vegetable or palm oil - 2 tbsp (50)
- Chicken stock cube - 1/2 cube (20)
- Bay leaf - 1 (5)
- Thyme - 1/4 tsp dried (5)
- Curry powder - 1/4 tsp (5)
- Salt - to taste (2)
- Black pepper - a pinch (3)
- Water or chicken broth - 150ml (0)
- Fresh parsley or cilantro (optional) - small sprig (10)

Steps

- 1 Wash the rice thoroughly in cold water until the water runs clear. Drain and set aside.
- 2 Blend fresh tomatoes, red bell pepper, scotch bonnet, and half the onion into a smooth puree.
- 3 Heat oil in a large pot over medium heat. Add chopped remaining onion and sauté until translucent.
- 4 Add grated ginger and minced garlic; cook for 2 minutes until fragrant.
- 5 Pour in the blended tomato mixture and tomato paste. Cook on medium heat, stirring occasionally, for about 10-15 minutes until the sauce reduces and thickens.
- 6 Add the chicken stock cube, bay leaf, thyme, curry powder, salt, and black pepper. Stir well.
- 7 Add the washed rice to the pot, stirring to coat the rice evenly with the sauce.

- 8 Pour in water or chicken broth, stir once, and bring to a boil.
- 9 Reduce heat to low, cover pot tightly with a lid or foil, and simmer for 20–25 minutes, or until rice is cooked and liquid absorbed.
- 10 Remove from heat and let it rest, covered, for 5 minutes.
- 11 Fluff the rice with a fork, garnish with chopped fresh parsley or cilantro if desired, and serve hot.