**Ghanaian Recipe (updated)**

**Jollof rice and chicken with Ghanaian salad**

**Ingredients: For 4 portions**
- 2 medium fresh tomatoes
- 2 medium fresh onions
- 2 small piece of garlic
- 2 small piece of ginger
- 2 finger of chilli hot pepper or green pepper

Cut and blend all together with a cup of water aside

Add
- 1/3 cup of cooking oil
- 1/3 cup or 1 oz of tomato paste
- 2 teaspoon of curry powder
- 1 teaspoon of complete seasoning (if you have it)
- 1 teaspoon of mixed spices
  - 1 1/2 tsp dried thyme
  - 1 tsp garlic powder
  - 1 tsp ground ginger
  - 1/2 tsp Chile flakes
  - 1/2 tsp ground cinnamon
  - 1/4 tsp ground coriander
  - 1/4 tsp ground nutmeg
- 1 tablet of Chicken seasoning - bouillon cubes
- 1/2 teaspoon of salt

Put all on fire and allow to boil for 10 minutes

Add
- 3 and a half cups of water
- add 3 cups of dry rice
- allow to boil between 20 to 30 minutes

serve hot!!!
Add your fried or grilled chicken and salad.

**Equipment**
Sauce pans, Frying pan, Wooden ladle
Perforated spoons

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