

Coconut Rice

To See More Details and Pictures, Visit: <https://www.youtube.com/watch?v=uT7v8mp1XRg>

This is one of my favorite rice recipes. When I want to introduce my American friends to Nigerian foods, I give them coconut rice. Rice is very popular in Nigeria and we eat various forms such as jollof rice, fried rice, rice and stew, etc. In the 1990s I used to make this from fresh coconut. I would break the coconut, cut it into small pieces and ground it with hot water to extract the coconut milk.

Please see this recipe for how to make coconut milk - <https://mommypotamus.com/video-tutorial-making-coconut-milk/>. It was a time-consuming process thus I have tried various brands of coconut milk and Goya coconut milk seems to give the best flavor.

I typically use chicken cut into small pieces at the African Food store or chicken breast. My husband loves it with beef and brown rice. Goat meat, pork, dried fish and shrimps are okay too. If using shrimps add the shrimp about 5 minutes before the dish is ready.

Other variations include using brown rice, mixed vegetable, and crayfish. This is one of the few recipes I make without crayfish.

A final note on this recipe: use parboiled rice since it is easier to cook.

Ingredients:

- 2 Medium chopped onions
- ½ Cup vegetable oil (peanut, olive or corn)
- 2 Teaspoons of Salt
- 1 Habanera chopped pepper
- 2 Chopped large tomatoes
- 2 Pounds of cut chicken into stew size pieces (small pieces)
- 1 ½ Cup chicken stock (100% natural)
- 1 Can (13.5 oz or 1 ¾ cup) Goya coconut milk
- Salt and pepper - add to your taste
- 2 Cups long grain parboiled rice

Instructions

1. Sautee chopped onions in vegetable oil with salt and pepper in a medium size pot.
2. Add chopped tomatoes, chicken, chicken stock and coconut milk. Bring to a boil and cook for an additional 15 minutes on medium heat. Taste for salt and pepper.
3. Add rice and bring to a boil. Cook for 20 minutes on low heat or until rice is done. If you want softer rice add about ¼ cup more water. The secret to not burning the rice is to simmer it after it comes to a boil (low heat).