

# KWAME ONWUACHI'S SUNDAY SUPPER

## *Jollof Rice with Red Stew Chicken and Fried Plantain*

### Red Stew Chicken (4 servings)

#### What You Need

2 tbsp canola oil  
kosher salt to taste  
4 chicken leg quarters (2-2 ½ lb total)  
1 cup chicken stock  
3 cups Obe Ata Dindin (see below)  
Dutch Oven

#### What You Do

1. Heat the oil in a Dutch oven over high heat.
2. Season the chicken on both sides with salt, then sear, skin-side first, until deep golden brown, about 7 minutes per side. Do this in batches if necessary so as not to crowd the pan.
3. Remove the seared chicken to a bowl, then deglaze the pot with the chicken stock, stirring and scraping to pick up any browned bits.
4. Stir in the Obe Ate, then add the chicken along with any juices.
5. Bring to a simmer over medium heat. Simmer gently, uncovered, until the chicken is tender, 25-30 minutes.
6. Season with salt to taste.



### Jollof Rice (4 large servings)

#### What You Need

2 cups extra long-grain rice (Mahatma)  
2 tbsp canola oil  
2 cups chicken stock  
2 cups Obe Ata Dindin  
2 tsp Peppa Sauce (see below)  
2 maggi cubes

#### What You Do

1. Heat the oil in a medium pot over medium-high heat.
2. When the oil shimmers, add rice and stir frequently until rice is toasted, 3 to 4 minutes.
3. Stir in the remaining ingredients, bring to a simmer, then reduce heat to low.
4. Cover tightly and cook until the rice has absorbed the liquid, 18 minutes.
5. Remove rice from heat and let rest, covered, for 5 minutes.
6. Uncover, fluff with a fork, and let it sit another 5 minutes before serving.

### Fried Plantain (yields ~4 servings)

#### What You Need

canola oil for frying, as needed  
3 very ripe (mostly black) plantains, sliced ¾-inch-thick on the bias  
kosher salt to taste

#### What You Do

1. In a large pan over medium-high heat, heat ½ inch canola oil to 350° F.
2. Add the plantains and cook, flipping every 3 minutes or so, until deeply golden brown, soft, and juicy, about 12 minutes total.
3. Remove fried plantains to a paper towel-lined plate and sprinkle with salt.



## Obe Ata Dindin (*yields ~5 cups*)

### What You Need

2 large red bell peppers (stemmed, seeded, and roughly chopped)  
 6 roma tomatoes, roughly chopped  
 1 cup tomato paste  
 2 medium red onions, peeled and roughly chopped  
 14 cloves of garlic, crushed  
 one 2-inch chunk of ginger, peeled and roughly chopped  
 8 maggi cubes  
 2 tsp Peppa Sauce (*recipe below*)  
 2 tsp jamaican curry powder  
 ½ cup canola oil  
 4 tsp kosher salt, plus more to taste

### What You Do

1. Purée all ingredients in a blender, except for oil and salt.
2. Heat oil in a pot over medium heat, then add purée.
3. Cook for 4 hours, stirring occasionally, but more often later in the cook to prevent sticking.
4. Once cooked, season to taste with salt.
5. Cool and reserve.

## Peppa Sauce (*yields ~1 cup*)

### What You Need

12 scotch bonnet chilis, stemmed and roughly chopped  
 3 tbsp peeled garlic

### What You Do

1. Combine all the ingredients in a food processor.
2. Process until smooth, then transfer to a jar.
3. Place a sheet of wax paper on top and then screw on the lid. (The paper prevents the vinegar from reacting with the lid.)
4. Let sit in a cool, dark place for a day, then move the jar to the refrigerator.

## Cocktail Pairing

A crisp Sauvignon Blanc