Malian jollof rice

A warm, tomato-kissed rice that brings the gentle comfort of West Africa to any table.

Ingredients

2 C long-grain rice
1 medium onion, chopped
2 cloves garlic, minced
1 can (14 oz) diced tomatoes or 1/4 C tomato paste
2 T oil
2 C water or broth
1 t salt
1/2 t black pepper
1/2 t mild paprika
1 small carrot, diced (optional)
1 small bell pepper, chopped (optional)

Method

Heat the oil in a pot.
Cook the onion until soft.
Add the garlic and cook briefly.
Stir in the tomatoes or tomato paste.
Cook a few minutes until the mixture thickens slightly.
Add the rice and stir to coat it in the tomato mixture.
Pour in the water or broth.
Add the salt, pepper, and paprika.
Add the carrot and bell pepper if using.
Bring to a boil.
Reduce the heat to low, cover, and simmer until the rice is tender and the liquid is absorbed.
Fluff with a fork and serve warm