














Jollof Rice

Disney's Animal Kingdom Lodge

Boma

Ingredients

-  16 ounces Chickpeas/Garbanzo Beans. wash off brine
-  16 ounces Kidney Beans, wash off brine
-  2 quarts Coconut Milk
-  2 quarts Water
-  2 pounds Onions, diced chunky
-  2 tbsp Canola Oil
-  2 ounces Ground Turmeric, toasted
-  2 ounces Ground Coriander, toasted
-  2 Cinnamon Sticks
-  4 quarts White Rice or Jasmine or Basmati
-  8 ounces Sugar
-  1 ounce Chopped Cilantro
-  Salt and Pepper to taste



Directions

1. Prepare the chickpeas and/or Garbanzo beans according to the directions on the package. Set aside.
2. Heat oil and sauté onions. Add turmeric, coriander, and cinnamon sticks.
3. Add rice, coconut milk, and water.
4. Add sugar, salt and pepper.
5. Continue stirring, and add more water as needed until rice is cooked.
6. Add in chickpeas/beans at the end. Cook long enough to heat the beans through. Serve.

