

# Jollof Risotto With Suya Spiced Shrimp

## Shopping List

(Grab your ingredients from Dwyers Seafood marked in yellow)

<https://www.facebook.com/Dwyers-Seafood-435193246515826/>

455 g (1 lb) roma tomato, chopped  
½ medium red onion, chopped  
1 red bell pepper, seeded and chopped  
1 habanero pepper, or Scotch Bonnet pepper, depending on desired spice level  
1 bay leaf  
60 mL (¼ cup) vegetable oil  
1 teaspoon dried thyme  
1 teaspoon curry powder  
2 meggi seasoning cube  
2 tablespoons olive oil  
½ medium yellow onion, diced  
2 garlic, minced  
2 tablespoons tomato paste  
200 g (1 cup) arborio rice  
120 mL (½ cup) dry white wine  
720 mL (3 cups) chicken stock, hot  
kosher salt, to taste  
2 tablespoons unsalted butter  
455 g (1 lb) large prawn, peeled and deveined, tails left on  
3 teaspoons suya spice  
1 tablespoon olive oil  
2 garlic, minced  
fresh flat-leaf parsley, for garnish  
salt, to taste  
1 fried sweet plantains, for serving