

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