

## Prince Georges Proud Get to Know Us



# "Cooking in Mai's Kitchen"

Thursday, July 9, 2020

# Prince George's county Office of Community Relations





## Recipe: Chicken Stew

- 2 pounds chicken (cut into pieces)
  - 3 yellow onions
  - 2 sliced tomatoes
  - 1/2 sliced green bell pepper
  - 1/2 sliced orange bell pepper
    - 4 cloves chopped garlic
      - 2 cups vegetable oil

- $\frac{1}{2}$  teaspoon thyme
- ½ teaspoon turmeric
- 1/2 teaspoon rosemary
  - ı bouillon cube
- 1 tablespoons tomato paste
  - 2 bay leaves
- habanero peppers to taste
- salt and black pepper to taste
- 1. Season chicken with salt and black pepper. Heat oil in a medium saucepan and fry chicken until light brown. Remove chicken from the saucepan and set aside in a bowl.
- 2. Add sliced onions, bell peppers, tomatoes, and garlic. Stir and sauté over medium-low heat for 5 minutes.
- 3. Add salt, black pepper, habanero peppers, bouillon cube, turmeric, thyme, rosemary, and bay leaves. Stir and cook over medium-low heat for 5 minutes, or until vegetables are soft.
- 4. Add tomato paste, chicken and 4 ounces of water. Stir and simmer on medium-low heat for 15 minutes, or until there is no longer water bubbling in the stew.



# Recipe: Tollof Rice

- 4 cups jasmine rice
- 4 tablespoons of tomato paste
  - 2 bouillon cubes
- 4-ounce stock fish (soaked and washed)
  - 4 cups of water
- 1 chopped cabbage (1 small cabbage chopped)
  - habanero peppers to taste (chopped)
    - salt and pepper to taste
- 1. Add tomato paste, stock fish, black pepper, bouillon cubes, and 1 cup of water. Stir and cook over medium heat for 5 minutes.
- 2. Add cabbage, rice, and 4 cups of water. Stir and bring to a boil. Reduce heat to low and cover pot with aluminum foil, and steam for 15 minutes. Stir occasionally.



dinnerwithmai.com Instagram: @\_maiskitchen

Facebook: @maiskitchenshow



Prince George's County
Office of Community Relations
9200 Basil Court
Suite 102
Largo, Maryland 20774
301-952-4729
ocr@co.pg.md.us
ocr.mypgc.us