

**Name:** Cleopatra Morrison

**Recipe Title:** Jamaican Curry Chicken with Sweet Corn, Peas and Jasmine Rice

**Recipe Ingredients:**

- **For 5 lbs Chicken**
  - 1 Cup of Onions
  - 1 & ¼ Cup of Green, Yellow, Orange and Red Bell Peppers
  - ½ Cup of Scallions
  - 2 Garlic Cloves
  - 1 Haberano Peppers
  - 1 & ½ Tablespoons of Adobo
  - 1 & ½ Tablespoons of Jamaican Poultry Seasoning
  - ¼ Teaspoon of Season Salt
  - 2 Pinches of Salt
  - 1 Spoon of Jamaican Grace Chicken Seasoning
  - 1 Packet of Sazon
  - 2 Thymes
  - 2 Tablespoons of Jamaican Curry
- **Jasmine Rice with Corn and Peas (ingredient portions vary by the amount of rice)**
  - Canned Sweet Corn
  - Canned Sweet Green Peas

- Butter
- 1 Whole Habanero Pepper
- Scallion
- Garlic

**Recipe Instructions:**

**Instructions for the Chicken:**

1. Cut chicken into small pieces
2. Add ingredients one at a time and blend
3. Heat small amount of oil on high
4. Add chicken to oil at once
5. Cover
6. When bubbling begins, turn temperature to medium, cook for 20-30

**Instructions for Rice**

1. Wash rice and put on stove at high temperature
2. Mix ingredients into rice and stir
3. Cover
4. Turn stove to low temperature when water begins to bubble
5. Cook 20-25 mins

