Nigerian Jollof Rice with Chicken and fried Plantains

Ingredients:

Chicken Spices

* 6-8 chicken drumsticks
* 1 small red onion
* 1 (1 inch) piece of fresh ginger root, peeled and thinly sliced
* 2 cubes chicken bouillon, crushed
* 2 cloves garlic, diced
* 1 tablespoon curry powder
* 1 teaspoon herbs de Provence
* Black pepper
* 1 pinch cayenne pepper
* 1 cup water

Rice

* 3 tablespoons vegetable oil
* 1 small red onion
* 2 red bell peppers
* 2 scotch bonnet peppers
* 1 can tomato paste
* 1 can (14 ounce) tomatoes
* 1 can (14 ounce) can coconut milk
* 1 teaspoon herbs de Provence
* 1 teaspoon black pepper
* 3 cups parboiled rice
* 1 package (10 ounce) frozen mixed vegetables

Plantains

* 2 ripe plantains, peeled, and cut diagonally into ½ inch slices
* ½ cup oil for frying
* Preheat oven to 400 degrees. Place chicken drumsticks in a large pot over medium heat. Add 1 onion, ginger, crushed bouillon cubes, garlic, curry powder, 1 teaspoon herbs de Provence, black pepper, and cayenne pepper. Mix well. Cook until chicken starts sticking to the bottom, about 5 minutes. Pour in water, mix, cover the pot, and bring to a gentle simmer; cook for 15 minutes. Remove from heat.
* Transfer chicken to a baking dish using a slotted spoon. Strain cooking liquid through a fine-mesh sieve. Reserve 1 ½ cups liquid. Discard solid bits.
* Bake chicken in the preheated oven until no longer pink in the middle and the juices run clear, about 30 minutes.
* Heat 3 tablespoons oil in a large pot over medium-low heat and cook 1 small onion until soft, but not browned (about 5 minutes). Add tomato sauce; cook and stir until slightly thickened and infused into the oil (5 to 7 minutes).
* Stir reserved chicken broth, coconut milk, tomato paste, 1 teaspoon herbed de Provence, salt, and pepper in the pot. Bring to a simmer; add rice. Cook, stirring often, until rice is almost tender, 15-20 minutes. Add frozen vegetables, and all peppers; continue cooking until rice is tender and creamy, about 5 minutes.
* Heat ½ cup of oil in a pan over medium heat. Add plantains and fry on both sides until golden and crispy (two- three minutes per side). Drain on paper towels. Garnish jollof rice with fried plantains and serve with chicken.