**BHM 2024 Theme: Culture/Diversity**

**Black Canadian Chefs and Creators on the Rise**

**by**[**EDEN HAGOS**](https://www.foodnetwork.ca/profile/eden-hagos/)**-**October 13, 2022

**Toronto** is one of the most diverse and exciting food cities in the world. So it’s no surprise that this city is home to incredible Black culinary talents. Here are “some” Black chefs and foodies on the rise who need to be on your radar! Whether it’s a follow on Instagram, or an outing to their next pop up, these Toronto (and GTA) based chefs, creators and entrepreneurs will open you up to a new world of African and [Caribbean flavours](https://www.foodnetwork.ca/tag/caribbean/)!

## Victor Ugwueke – Afrobeat Kitchen

Victor’s [Afrobeat Kitchen](https://www.instagram.com/afrobeatkitchen/?hl=en" \t "_blank) pop up will have you hooked on West African street foods. His innovative takes on Nigerian classics like his smokey suya steak and his new creations like his Naija hot chicken have made waves with foodies across Toronto and landed him a spot at the new Smorgasburg market. Look out for his next pop up event for Nigerian dishes with a modern twist and authentic flavour!

## Rachel Adjei – The Abibiman Project

Interested in learning more about African cuisines or adding new African flavours to your pantry? Look no further than Rachel’s [The Abibiman Project](https://www.theabibimanproject.com/), a pop up series and product line that is dedicated to showcasing the many diverse African cuisines and flavours of the Black diaspora. Rachel does more than create delicious food, she uses food to spark important conversations on food insecurity and racial injustice faced by Black communities while donating her profits to local initiative, the African Food basket.

## Alyssa Switzer – Plantiful Alyssa

If you’re looking for plant based inspiration and fun new ways to cook with Caribbean ingredients, then Plantiful Alyssa needs to be on your radar. Alyssa started her vegan journey back in 2014 and struggled to find vegan options that satisfied her taste buds. So she turned to her roots and began experimenting with Caribbean Ital dishes. The results were delicious and creative Caribbean-inspired vegan recipes, like her popular breadfruit tacos or soursop “fish”.

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