



# ARROZ CON POLLO



## Ingredients needed:

Whole chicken from Costco or equivalent	2 Vine tomatoes	1 tea spoon Turmeric
4 cups Medium or long grain rice	15-20 Green Spanish olives	3 table White wine vinegar
4-5 cups Chicken broth	3 Scallions	½ cup Olive oil
1 Red bell pepper	½ cup Cilantro	5-7 Fresh garlic
1 Pasilla pepper	2 tble spoons Tomato paste	3 bay dried bay leaves
1 Onion	¼ cup Fresh oregano	Kosher Salt
1-2 tble achiote seeds	1 tea spoon Whole Cumin	pepper

**Instructions:** *Marinate chicken in mojo for 3+ hours to overnight. Brown chicken in ¼ cup of achiote oil on med-high heat. Put dark meat in first. Just cook longer enough to get a little brown. Stir in sofrito. Cook until Sofrito starts to break down. May adjust heat. Add 2 tble of tomato paste and olives. Add 3 ½-4 cups of rice. Cook a little. Add in 4 cups of chicken broth. Add 3 bay leaves. Spread out evenly. Bring to a simmer. Cook for 5-6min then cover. Cook on low-med heat. Check in 15 min. make sure rice is cooking evenly. Check every 5-6min. Add fresh scallions and cilantro.*

**Mojo** *In a mortar grind everything but oil and vinegar to a paste. Then blend in oil and vinegar. Pour over and marinate chicken for up to a day*

Kosher Salt 1½ table

1 tea pepper

1 tea whole cumin

5-7 cloves of garlic

1 tea of turmeric

3 tble of white wine vinegar

¼ cup of olive oil

**Cooking oil** *lightly cook seeds in oil. Just a little sizzle. Remove from heat. Let sit. Then strain.*

½ - ¼ cup of olive oil

1-2 tble of achiote seeds

**Sofrito** *small dice of ingredients*

1 red bell pepper small dice

1 pasilla pepper small dice

1 vine tomato small dice

6 cloves of garlic small chop

½ cup of cilantro chopped

1 onion small dice

3 scallions chopped