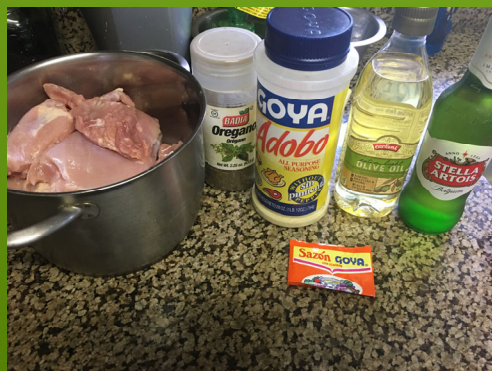


# ARROZ CON POLLO

Better at 37



## Chicken Marinade

- ▶ Adobo
- ▶ Sazón con azafrán
- ▶ Oregano
- ▶ Olive oil
- ▶ 9 oz. beer (not malt)
- ▶ 8-10 boneless/skinless chicken thighs



## Rice Ingredients

- ▶ Sofrito
- ▶ 4 oz. tomato sauce (½ can)
- ▶ Adobo
- ▶ ½ Pouch sazón con azafrán or achiote
- ▶ Oregano
- ▶ Water
- ▶ 4 Cups of long grain white rice
- ▶ 3 oz. Beer
- ▶ 3 oz. Canola or vegetable oil



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Trim the fat and excess veins off the chicken. Sprinkle adobo, oregano and sazón con azafrán on the chicken, while in a bowl. Drizzle a little olive oil onto the chicken and toss it. The oil shouldn't drench the chicken, just provide it with a smooth slightly oily texture. Then pour in about 8-9 ounces of beer. I tend to use light beers when cooking this meal. I prefer Stella or Bud Light but honestly, as long as it's not a malt beer, it'll work just fine. Just use what's on hand and it'll be fine. Cover the container with the chicken and place in the refrigerator to marinate for at least two hours.

When prepared to start your meal, please know it will take about an hour from this point before you're ready to plate. Apply medium heat to a large non-stick pan or skillet, whichever you have will work fine, so long as it's non-stick and has a lid. Spray the pan with non-stick spray and once hot, place 4-5 chicken thighs onto the pan, along with some of the liquid from the bowl. The liquid will heat and sort of steam the chicken to help cook it thru evenly without drying it out. Turn the chicken after five minutes, and then again five minutes later. After it's been cooking for about 15 minutes, I'd turn it every 2-3 minutes until it's a golden-brown color. Remove the chicken from the skillet and place in another bowl with a lid (to keep the heat and moisture in the chicken) and place the remaining chicken into pan with the remaining liquid and repeat these steps with the second batch.

While the chicken is cooking, I'd suggest starting the rice. Heat a pot that you like making rice in and has space to comfortably make 4 cups of rice with plenty of space to turn and add in the chicken. Set the burner to medium heat (if your stove is electric and is numbered 1-10, place at 5). Place about 3 oz. of canola or vegetable oil (whichever you have on hand, corn oil will work also if that's what you have on hand) in the pan along with about ½ cup of sofrito. Let it heat up a bit, the smell will be amazing. Add adobo, a little oregano, sazón con azafrán, 4 oz. of tomato sauce (½ a can), 3 oz. of beer and four cups of water. When the liquid is starting to boil add in the rice. Reduce the flame just a little. After five minutes turn the rice and lower the flame a bit more. Rice is temperamental and nerve-racking, try your best not to get crazed or nervous about the way it looks initially, it takes a while for the rice to puff the way it's supposed to. Every 5 minutes turn the rice. If it appears too dry, add another couple of ounces of water and stir it in. After the first ten minutes, I try to turn the rice every three minutes, it should take anywhere between 30 and 40 minutes for the rice to be completely cooked. Once the rice is fluffy enough and nearly done, add in the chicken. Layering it within the rice. Don't worry about cutting up the thighs into smaller pieces. While you're turning the rice in the pot, the chicken will break up some more. I typically serve the dish with black beans, sweet plantains and salad.