

Arroz con Pollo

Ingredients

2 T Olive Oil skinless)	1 1/2 lb Chicken Thighs (boneless,
3/4 t Paprika	1 1/4 t Ground Cumin
1/2 t Cayenne	1/2 t Chili Powder
1/2 t Ground Coriander	1 1/4 t Garlic Powder
3/4 t Ground Black Pepper	3/4 t Salt
1/4 c Green Bell Pepper (chopped)	3 clv Garlic (minced)
1/4 c Cilantro (chopped, plus more	1/4 c Onion (chopped)
1 Jalapeno (diced)	for garnish)
1/4 t Oregano	1/4 t Turmeric
1 1/4 c Water	1 c Tomato Sauce
2/3 c Peas (frozen)	1 c Basmati Rice
1 Lime (juiced)	1/2 c Green Olives (chopped)

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Instructions

1. In a small bowl mix together adobo seasoning: 1 teaspoon cumin, 3/4 teaspoon paprika, 1/2 teaspoon chili powder, 1/2 teaspoon cayenne pepper, 1 teaspoon garlic powder, 1/4 teaspoon coriander, 1/2 teaspoon salt and 1/2 teaspoon pepper. Set aside.

2. Add chicken to a large bowl. Add in 1 tablespoon olive oil and your adobo seasoning. Use clean hands to toss the chicken in the mixture. Cover and allow chicken to marinate for 30 minutes or overnight.

3. Next add 1 tablespoon olive oil to a Dutch oven and place over medium high heat. Once oil is hot, add in chicken. Cook until browned 4-5 minutes, then flip and cook an additional 4-5 minutes. Remove from pot and transfer to a plate.

4. In the same pot add garlic, jalapeno, green pepper, onion and cilantro. Saute for 2-3 minutes, then add in your spices 1/4 teaspoon cumin, 1/4 teaspoon turmeric, 1/4 teaspoon coriander, 1/4 teaspoon garlic powder, 1/4 teaspoon oregano, 1/4 teaspoon salt and 1/4 teaspoon pepper and cook for 30 seconds.

5. Then add in tomato sauce and water and stir well to combine. Bring to a simmer then fold in the rice, peas, and olives making sure it is evenly distributed. Add browned

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chicken on top. Reduce heat to low, cover the pot immediately and cook for 20-25 minutes.

6. Serve immediately. Garnish with cilantro and serve with a squeeze of fresh lime juice.