

Arroz con Pollo

Recipesenclave



Arroz con Pollo (Chicken and Rice) Recipe

Ingredients

For the Chicken:

1.5 lbs (700 g) bone-in, skin-on chicken thighs or drumsticks

1 tsp salt

1/2 tsp black pepper

1 tsp paprika

2 tbsp olive oil

For the Rice:

1 tbsp olive oil

1 medium onion, finely chopped

3 garlic cloves, minced

1 red bell pepper, diced

1 green bell pepper, diced

1 cup long-grain rice (uncooked)

1 tsp ground cumin

1/2 tsp turmeric or saffron threads (optional, for color and flavor)

1/4 tsp chili powder (optional)

1/2 cup tomato sauce or 1 large tomato, finely chopped

2 1/2 cups chicken broth

1/2 cup frozen peas

1/4 cup fresh cilantro or parsley, chopped (for garnish)

Lime wedges, for serving (optional)

Instructions

Prepare the Chicken:

Season the chicken pieces with salt, pepper, and paprika.

Heat 2 tablespoons of olive oil in a large skillet or Dutch oven over medium-high heat.

Sear the chicken on both sides until golden brown, about 4–5 minutes per side. Remove the chicken and set aside.

Sauté the Vegetables:

In the same skillet, add 1 tablespoon of olive oil.

Sauté the onion, garlic, and bell peppers for 3–4 minutes until softened.

Toast the Rice:

Add the rice to the skillet and stir to coat it in the oil and vegetables.

Stir in cumin, turmeric or saffron, and chili powder. Cook for 1–2 minutes to lightly toast the rice.

Add Liquid and Simmer:

Stir in the tomato sauce and chicken broth.

Nestle the seared chicken back into the skillet, covering it partially with the rice mixture.

Bring to a simmer, then reduce heat to low and cover. Cook for 20–25 minutes, or until the rice is tender and the chicken is cooked through.

Add Peas:

In the final 5 minutes of cooking, sprinkle the frozen peas over the top. Cover and let them steam until tender.

Garnish and Serve:

Sprinkle chopped cilantro or parsley over the dish.

Serve hot with lime wedges on the side for a citrusy kick.

Tips:

Use chicken thighs for a juicier result, but chicken breasts work too.

For extra flavor, add a bay leaf or a pinch of smoked paprika to the rice while simmering.

Adjust the spice level by increasing or reducing the chili powder.