

Arroz con Pollo (Spanish-Caribbean chicken with rice)

Yield: 4-6 servings

Ingredients:

Chicken, whole cut into serving pieces 2 1/2 to 3 lbs
Lemon or lime juice only 1 each
Garlic minced 3-5 cloves
Olive oil 3 T
Salt & pepper to season
Onion chopped 1 each
Pepper, green seeded, chopped 1 each
Garlic minced 3-5 cloves
Oregano, dried 2 t
Rice 3 cups
Ham (opt.) chopped 1 cup
Tomato seeded, chopped 1 cup
Olives, green 10-15 each
Peas 1 cup
Stock or water 3 1/2 cups
Salt & pepper to taste
Pimentos (opt.) 1/2 cup
Capers (opt.) 1 T
Saffron (opt.) pinch
Cilantro stemmed, chopped 1/2 bunch

Directions:

1. Toss chicken pieces with first set of ingredients and marinate at least 1 hour or overnight.
2. Pat chicken pieces dry, and sauté in small batches in a large, heavy bottomed pot over medium-high heat to brown. Remove pieces to a platter and reserve.
3. Add a little more oil to the pot, and sauté the onion, pepper and garlic till wilted but not browned.
4. Stir in the rice and sauté 1-2 minutes. Add the ham, and sauté 1-2 more minutes.
5. Add rest of ingredients and stir well. Add the chicken pieces back in.
6. Bring to a boil and reduce heat to a simmer. Cover pot and simmer on low heat 30 minutes.