

Arroz con Pollo Recipe

By Sally Vargas

Serves 4

Prep time: 20 minutes | Cook time: 50 minutes

INGREDIENTS

6 bone-in, skin-on thick thighs

Salt and pepper, to taste

1 tablespoon olive oil

1½ cups long-grain brown rice

1 medium onion, chopped

2 cloves garlic, chopped

1 red bell pepper, cored, seeded, and cut into 2-inch strips

1 yellow bell pepper, cored, seeded, and cut into 2-inch strips

1 pint cherry tomatoes, halved

1/2 cup pitted green olives

2 cups chicken stock

2 tablespoons chopped fresh parsley (for garnish)

METHOD

1. With scissors, trim excess flaps of skin from the chicken thighs. Sprinkle both sides with salt and pepper.

2. In a large Dutch oven over medium-high heat, heat the oil. Add the chicken thighs, skin side down. Cook for 4 to 5 minutes without disturbing, or until browned. Turn and cook 5 minutes more. Transfer to a plate.

3. Add the rice to the pan. Cook, stirring constantly, for 3 to 4 minutes, or until the rice begins to brown and pop.

4. Add the onion, garlic, and red and yellow peppers. Cook, stirring often, for 3 to 4 minutes, or until they start to soften.

5. Stir in the cherry tomatoes, olives, and stock. Bring the liquid to a boil, turn the heat to low, and cover the pan. Simmer for 30 minutes.

6. Nestle the chicken into the rice. Cover and continue cooking for 20 to 25 minutes, or until the rice is cooked through and a meat thermometer inserted into the thickest part of a thigh registers 165 degrees. (Total cooking time is 50 to 55 minutes.)