

Arroz con Pollo, Pantry-Style

Yield: Serves 4 | Prep: 15 minutes | Cook: 30 minutes

Ingredients

- 1 lb chicken thighs or breast, cubed
- 2 Tbsp olive oil or other cooking oil
- 4 cloves garlic, minced
- 1 medium yellow onion, diced
- 1 medium bell pepper, diced
- 1 cup long-grain white rice
- 2 cups chicken stock or water
- 2 Tbsp tomato paste, or 1/2 cup diced tomatoes
- 1 can (15 oz) black beans, drained and rinsed
- 1/2 cup sweet corn
- 1/2 cup green peas
- 1/4 cup chopped fresh herbs
- Spice blend: 2 parts smoked paprika to 1 part ground cumin
- Kosher salt and cracked black pepper

Method

- 1.** Toss chicken with 1 Tbsp spice blend, salt, and pepper.
- 2.** Heat oil in a deep skillet. Brown chicken 3-4 minutes. Add garlic, onion, bell pepper, and another spoonful of spice blend; cook until aromatic.
- 3.** Stir in tomato paste or tomatoes and cook until slightly darkened, about 1 minute.
- 4.** Toast rice in the mixture for 30 seconds. Add stock, beans, and corn. Bring to a boil, reduce to low, cover, and simmer undisturbed for 15 minutes.
- 5.** Scatter peas and herbs over the top. Cover, remove from heat, and steam 5 minutes. Fluff gently and serve.

CHEF'S NOTES

The golden formula is 1 part dry white rice to 2 parts cooking liquid. Swap chicken for chickpeas or sausage and use the vegetables you have.