



Goya39s Arroz con Pollo

Jacob · 29/09/2024



Prep Time

45 mins

Dificult

Medium

Servings

4

Description

The classic Caribbean and Spanish meal arroz con pollo is a popular staple in the Caribbean kitchen. Our chicken and rice recipe is extra special with the addition of Sazón Goya with Azafran which adds color and flavor derived from our unique saffron spice blend. Make arroz con pollo tonight everyone loves an easy rice and chicken dish.

Ingredients

- - 1 (3 1/2) pound chicken
- cut into 8 pieces - Goya Adobo with Pepper
- to taste - 3 tablespoons Goya Extra Virgin Olive Oil - 1 cup yellow onion
- finely chopped - ¾ cup green bell pepper
- finely chopped - 1 ½ teaspoons Goya Minced Garlic - 1 ½ cups Canilla Extra Long Grain Rice - 1 packet Goya Powdered Chicken Bouillon - 1 packet Sazon Goya with Azafran - 3 cups water - ¼ cup Goya Pitted Alcaparrado
- sliced - 1 (4 ounce) jar Goya Fancy Sliced Pimientos - ½ cup Goya Frozen Peas
- thawed

Instructions

1. Pat chicken dry with paper towels. Season chicken with adobo. Heat oil in a caldero
2. or large heavy pot
3. over medium heat. Cook chicken in batches until brown on all sides
4. 7 to 10 minutes; set aside. Stir onion
5. peppers
6. and garlic into the pot; cook until soft
7. about 5 minutes. Add rice
8. bouillon
9. and Sazón to pot. Cook
10. stirring constantly
11. until rice is completely coated in oil mixture
12. about 1 minute. Stir in 3 cups water; bring to a boil. Add alcaparrado and chicken (skin-side up) to the pot. Cover pot
13. reduce heat to low
14. and simmer until water is absorbed
15. rice is tender
16. and chicken is cooked through
17. about 25 minutes. Fluff rice using a fork and garnish with pimienta strips and peas to serve. Cooking Tip
From La Cocina Goya: Save time and add flavor with Goya Pitted Alcaparrado! Goya Pitted Alcaparrado is the perfect blend of olives
18. pimientos
19. and capers that adds a special briny flavor to this arroz con pollo recipe and many of our other favorites
20. like beef stew and ropa vieja. But what makes it even more special: This convenient jar saves us valuable time in the kitchen. We simply spoon the veggies onto our cutting board
21. give them a quick chop
22. and we're on our way — no pitting or mixing required!