


## **Luz Marina Rodriguez**

### **“Arroz con Pollo Cubano”**

Makes 8 servings – Portion Size: About ½ breast and 1 cup rice

10 skinless and boneless chicken breast fillets or chicken pieces  
Marinated in  **Adobo** for about 2 hours

#### Ingredients:

Olive oil for frying (about 1/3 cup)  
10 skinless and boneless chicken fillets or chicken pieces  
1 medium white onion, chopped  
1 green bell pepper, chopped  
1 red bell pepper, chopped  
8 large cloves garlic, crushed  
½ bunch fresh cilantro leaves  
¼ teaspoon ground cumin  
1 (14 ½ oz) can tomato puree  
6 cups water or chicken broth  
2 pounds (4 cups) medium-grain rice  
2 teaspoons salt  
½ teaspoon bijol (yellow coloring)  
1 (12 oz) can beer  
1 (28 oz) can peas, drained  
1 (4 oz) can pimientos, drained and sliced  
1 large “peringuin” (Pinch) saffron

1. **Frying and seasoning:** In a large skillet, warm the oil over medium high heat. Add the chicken and fry until lightly browned. Stir in the onion, bell peppers, garlic, and cumin. Continue cooking, stirring frequently, until the onion is tender. Stir in the cilantro and cook 1 minute.
2. **Simmering:** Add the tomato puree to the skillet. Reduce the heat to medium low and simmer uncovered for 5 minutes. Add 6 cups of water, the rice, salt, bijol, and saffron stirring to mix thoroughly. Bring to a boil. Reduce the heat to very low. Cover and simmer *undisturbed* for 30 minutes. Do not remove lid or stir while rice is simmering.
3. **Finishing and serving:** Remove lid from skillet. Slowly pour beer over cooked rice until it is completely absorbed. When the beer foam subsides, stir to mix lightly and continue cooking uncovered for 2 to 3 minutes. Squeeze the juice of ½ large lemon if desired. Transfer the arroz con pollo to a platter (or leave in the skillet) and garnish with peas and pimientos. Servir inmediatamente a tu familia!