

A Sutherland Belle

Arroz Con Pollo

INGREDIENTS

For the Chicken

- 6 chicken thighs (either skin-on or skinless, whichever you prefer)
- 3 1/2 tablespoons olive oil, divided
- 2 tablespoons white wine vinegar (or lime juice)
- 1 tablespoon chili powder
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon ground coriander
- 1 teaspoon coarse kosher salt
- 1/2 teaspoon dried oregano
- 1/2 teaspoon ground cumin
- 1/2 teaspoon cracked black pepper

For the Rice

- 1 small yellow onion, diced
- 2 jalapenos, diced
- 4 cloves garlic, minced
- 1 1/2 cups long-grain white rice, rinsed and drained
- 3 1/4 cups chicken broth
- 2 tablespoons tomato paste
- 1 teaspoon coarse kosher salt
- 1 1/2 cups frozen green peas
- chopped cilantro and lime wedges, for garnish

INSTRUCTIONS

- In a large freezer bag (or bowl), add chicken, 3 tablespoons olive oil, white wine vinegar, chili powder, onion powder, garlic powder, ground coriander, salt, oregano, cumin, and pepper. Seal the bag and toss until everything is completely coated with the marinade. Refrigerate for at least 30 minutes, up to overnight.
- Heat a large sauté pan over medium heat. Add half the chicken thighs to the pan skin-side down and cook for about 6 minutes per side, until the skin is crispy and golden.
- Transfer the chicken onto a plate and cook the remaining chicken the same way. The chicken won't be fully cooked yet – that's okay. It will continue cooking with the rice later.

- In the same pan using the oil that's already in there, add the diced onions and jalapenos. Cook for 5 minutes until onions have softened and are translucent.
- Add the garlic and rice. Sauté for 1 minute until the garlic is fragrant and the rice begins to brown slightly.
- Add the chicken stock, tomato paste, and salt. Stir together to combine until the tomato paste has fully dissolved.
- Add the browned chicken thighs to the pan skin-side up and bring the water to a boil. Reduce heat to low, cover, and cook for 20-25 minutes until the rice is fully cooked through and the chicken registers an internal temperature of 165°F.
- Remove the pan from the heat and transfer the cooked chicken pieces to a clean plate. Add the frozen peas to the rice and fluff them in using a fork. The rice will be hot enough to thaw the peas out completely.
- Serve the arroz con pollo immediately with a garnish of chopped cilantro and lime wedges.