

Arroz con Pollo (for 4)

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Chicken and Other Birds

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Prep Time: 10 minutes

Cooking Time: 30 minutes

INGREDIENTS:

1 TBS olive oil
4 chicken thighs
4 chicken drumsticks
2 tsp salt
1/2 tsp fresh ground black pepper
2 oz smoked ham, cut into 1/4" dice
1 small onion, chopped
2 garlic cloves, minced
1 red bell pepper, chopped
1 green bell pepper, chopped
1 3/4 C canned tomatoes, drained and chopped
1 TBS tomato paste
2 C canned low-sodium chicken broth
1 C long grain rice
2 TBS fresh parsley, chopped

DIRECTIONS:

In a large, deep frying pan, heat oil over moderately high heat. Season the chicken with 1/4 tsp each of salt & pepper. Cook chicken, turning till well browned (about 8 minutes in all). Remove. Pour off all but 2 TBS of fat from pan.

Reduce heat to moderately low. Add ham, onion & garlic & cook, stirring occasionally till onion starts to soften (about 2 minutes). Add bell peppers & cook, stirring occasionally, until they start to soften (about 3 minutes longer).

Add tomatoes, tomato paste, broth & remaining 1 3/4 tsps salt + 1/4 tsp pepper - bring to a simmer. Stir in rice & add chicken in an even layer. Simmer, partially covered, over moderately low heat till chicken & rice are just done (20-25 minutes). Sprinkle with parsley.