

ARROZ CON POLLO A LA CUBANA (CUBAN CHICKEN WITH RICE)  
from La Carreta, International Mall – Chef Tony Piedra

Ingredients:

One 3 – 3 1/2 lb. chicken, cut into 8 pieces  
1/2 cup, extra virgin olive oil  
1 medium onion, finely chopped  
1/2 small green bell pepper, diced  
1 oz., Spanish chorizo type, diced  
1/2 cup, tomato sauce  
1/2 cup, dry white wine  
5 – 6 cups, concentrated chicken stock  
2 cups, Valencia type rice or pearl rice  
1/2 tsp. ground cumin  
1/2 tsp. bijol azafran type or yellow color  
2 bay leaf  
6 oz. (1/2 can), domestic beer (at room temperature)  
1/2 cup, pimientos, cut into thin strips, for garnish  
1/2 cup petite peas, fresh or frozen, briefly blanched and cooled for garnish  
2 tsp. salt, season to taste  
1/2 tsp. freshly ground pepper, season to taste

Procedure:

Preheat oven to 375 degrees.

Generously season the chicken pieces with salt and pepper. Put the oil in a stovetop, ovenproof casserole or Dutch oven over medium-high heat. Add the chicken and brown on both sides, until golden brown, 5 to 6 minutes. Add the onion, garlic, chorizo and green pepper and sauté for 5 minutes over medium heat. Add the tomato sauce, white wine and hot chicken stock. Bring the liquid to a boil and add the rice salt and the rest of the spices. Reduce heat and simmer for 10 minutes, stirring gently. Cover and finish in the oven about 8 more minutes. The rice should be tender and the chicken should be cooked through, so juices run clear when pricked with a knife. Remove from the oven; pour the beer over the casserole and garnish with pimientos and peas.