

Gabriella's Arroz Con Pollo (Chicken with Rice)

This recipe is handed down from Randy's Brother-in-law's Mom. It's delicioso!

Serves 6-8 people

Ingredients:

Olive Oil (enough to coat pan while browning chicken)

1 whole chicken cut into pieces

2- green peppers – cut into thin strips.

1 8 oz can tomato sauce

5 garlic cloves

¼ cup salt

liver from the chicken

4- cups short grainwhite rice

6 2/3 cups water (or calculate 1 2/3 cups water for every cup of rice if you want to change the proportions).

2 pinches (about ½ tsp) Saffron (keep remaining Saffron in the freezer)

Brown the chicken pieces in olive oil in a large stock pot. While chicken is browning, grind up the garlic cloves with the salt and the liver in a mortar/pestal. Once the garlic, salt and liver make a paste, add ~1/4 cup water to the mixture.

Once the chicken is browned on all sides, remove it from the pan.

Add more olive oil if necessary, then add the green peppers and sauté until softened and somewhat blackened.

Then add chicken back into the Pot. Add the tomato sauce and cook till the sauce coats the chicken, ~3 – 5 minutes.

Add the water (6 2/3 cups), garlic/salt/liver mixture and saffron. Bring to a boil.

Add the rice, cover and simmer until rice is cooked (~25 minutes).

Spoon onto family style serving plate and pass it around the table. ENJOY!