**Chicken with Rice (Arroz con Pollo)**

With Mike Robishaw, Guest Chef

**Equipment:**

Large Pot

Wooden Spoon

Measuring spoons and cups

Dinner plate

**Time to Cook:**

5-10 minutes to prep (gather supplies and prepare cooking area)

25-35 minutes cooking time

**Recipe Ingredients:**

2 Tbsp. Canola Oil

Adobo Seasoning w/ Pepper (con pimiento)

Salt and pepper

4 Chicken Legs (or Thighs)

2 Cups of Medium Grain Rice

4 Tbsp. Sofrito

½ Cup of Tomato Sauce

2 Packets of Sazon sin Achiote (without Achiote - for seasoning)

1 Packet of Sazon con Achiote (with Achiote - for color)

8-10 Manzanilla (Green Olives w/ Pimento)

**\**all ingredients can be found at your local grocery store with the green letters😊***

**Instructions:**

Heat Canola Oil on medium heat;

Season the meat with Adobo, Salt and Pepper and carefully place chicken legs into pot and begin to brown – turning every three to four minutes to evenly brown all sides;

Place chicken on a separate plate and reduce heat to just below medium;

Add rice and sofrito and stir to incorporate with the remaining oil in the pot – stir for 1-2 minutes;

Add tomato sauce, three packets of Sazon (2 without achiote and 1 with achiote) and olives – stir 1-2 minutes;

Add water and four chicken legs to pot and raise temperature to medium high to bring to a boil;

Once you reach a boil, give the rice one final stir and reduce heat to low and cover for ten minutes;

Remove the lid and stir the rice 1-2x and then cover again for another 10 minutes (depending on consistency, you may need to add a little more water – remember, you can always add more but you cannot remove water😊)