



45 Minute Dinner – Arroz con Pollo
with Chef Bridget Charters

Arroz con Pollo with Chicken, Peppers and Herbs

Equipment:

- Paring knife
- Chef knife
- Cutting board
- Tongs
- Large metal spoon
- 12" sauté pan
- Small sheet pan for holding items warm
- 2 metal mixing bowls
- Measuring cups and spoons
- Whisk

Ingredients:

- 8 bone-in, skin-on chicken thighs
- 3 tablespoons olive oil
- 1 yellow onion
- 1 green bell pepper
- 1 red bell pepper
- 1 stalk celery
- 3 garlic cloves
- 2 Roma (plum) tomatoes
- 1/2 teaspoon ground cayenne pepper
- 2 bay leaves
- 2 tablespoons tomato paste
- 1 1/2 cups basmati rice
- 1/2 teaspoon saffron threads
- 3 cups chicken stock
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons chopped fresh flat-leaf parsley