

Free Cuban Arroz Con Pollo Recipe

If you love [Cuban cooking](#), you will have to check out this [Arroz Con Pollo recipe](#) that is listed on [www.efoodschoo.com](#). It will make your mouth water. Arroz con pollo is translated in English as [Chicken and Rice](#). A form of the classic Paella recipe, this dish features chicken as opposed to including seafood and other meats found in most Paellas. The yellow rice color is achieved by either [cooking with saffron](#) or [cooking with turmeric](#). Some recipes will use annatto, an ingredient derived from the seed of the achiote. But no matter what seasoning you use, you will be satisfied with the outcome of this recipe. This is a chicken recipe that can serve a large family for a holiday gathering. This is definitely a delicious tasting meal that will make your loved ones very happy. Here is a summary of the components and steps that are used to make this [Paella Recipe](#). For the complete recipe, visit the efoodschoo website. The first step is to mix olive oil with the chicken and cook for 10 minutes in a large skillet at medium heat. Six chicken thighs are the suggested quantity but you can also use other chicken parts such as drumsticks or breast. You then add delicious [Cuban Chorizo](#), a spicy Spanish sausage, and some garlic, to the chicken in the pan. Finally, you add the delicious rice contents. After this process you will then add the saffron and simmer it into the other ingredients for a short amount of time. The next step involves mixing the ingredients you have with some chicken broth and beer and covering the contents and letting it simmer on low heat. You stir occasionally for a good amount of time. The last step involves adding red peppers and peas and then sprinkling it with extra virgin olive oil and parsley over the top. The meal should be served hot.

About the Author

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Source: <http://www.eatsee.com>