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ARROZ CON POLLO

There are many versions of chicken and rice dishes and Arroz con Pollo is one of the most flavorful, it's a perfect dish to feed a crowd. This recipe shows several options for cooking the chicken and rice in a steam or convection oven.

Ingredients

Chicken:

8 - pieces bone-in, skin-on chicken pieces (legs and thighs work best)
2 - tablespoons olive or vegetable oil
1 - teaspoon Kosher salt
½ - teaspoon granulated garlic
1 - teaspoon ground cumin
½ - teaspoon mild or spicy smoked paprika
½ - teaspoon ancho chili powder
1 - teaspoon ground turmeric
1 - teaspoon dried oregano
Set the chicken on a rimmed baking sheet, and combine the oil and spices in a small bowl and rub into the chicken.

Vegetables and Additional Ingredients:

1 - tablespoon olive oil
1 - large yellow onion, diced
1 - medium yellow pepper, diced
1 - poblano chili, diced (if you like some spice)
3 - cloves, garlic minced
1 - Portuguese mild or spicy Linguica sausage diced
1 - 14oz can chopped tomatoes
1 - cup short grain rice or Arborio
2 - cups chicken stock

Garnish:

½ - cup Manzanilla Spanish olives
¼ - cup chopped fresh cilantro leaves

Preparation

Oven Options:

Cook the spice rubbed chicken pieces in the Convection or Convection Steam Mode while cooking the rice and vegetables on the cooktop. Cool and slice the chicken and combine with the chicken and pan juices with the rice. OR

Sear the spice rubbed chicken pieces in the Convection Mode while sauteing the vegetables on the cooktop. Add the rice and stock to the pan, nestle the seared chicken pieces in the rice and bake covered in Convection or uncovered in the Steam Oven for 30 - 35 minutes.

Oven Method 1:

Heat the Convection oven in the Convection Roast Mode or the Steam Oven in the Combination Convection Steam Mode to 375 degrees.

Cook the chicken for 25 - 30 minutes until the skin is crisp and golden.

When the chicken has cooled, slice it (or leave whole if you prefer) then skim the fat from the pan juices and stir the juices into the rice mixture.

While the chicken is cooking, prepare the rice mixture.

Heat a large saute pan over moderate heat, add the oil, increase the temperature to medium high and saute the onion for a few minutes to soften.



Stir in the peppers and cook for a few minutes until the edges begin to brown.

Add the garlic and stir for a few minutes then add the sausage, cook for another minute or so then add the tomatoes and cook for 4 - 5 minutes.

Stir in the rice and add the chicken stock, cover and simmer over low heat for 30 minutes until the rice is tender.

Gently stir in the olives, add the chicken and garnish with the chopped cilantro

Oven Method 2:

Sear the chicken on a rimmed baking sheet in the Convection Mode 375 (convection and steam ovens) degrees for 15 minutes and begin the rice preparation on the cooktop.

Saute the vegetables as directed above in a large ovenproof pan and once you have added the liquid, nestle the par cooked chicken pieces into the pan and scrape any cooking juices into the pan.

Cook uncovered in the Steam Oven in the Combination mode 350 degrees for 30 - 35 minutes until the rice is tender OR covered in the Convection Bake mode 350 degrees in a Convection oven.

Garnish as directed.
Serves 6 - 8