

RECIPE

“Arroz con Gandules”

Yellow Rice with Pigeon Peas



Ready in **45- 1 hr**

Serves **2-8 people**

Ingredients

- 4 Cups Medium Grain Rice
- 4 Cups Water
- 2 Cups Pigeon Peas
- 2 Tablespoons of Cooking Oil
- 1 Cube of Chicken Bouillon
- About 5 Tablespoons “Especias” Also Known As:
 - Onions
 - Cilantro
 - Green Pepper
 - Red Pepper
 - Cooking oil
 - Packets of Sazon
 - 1 Cube of Chicken Bouillon

Preparation

1. In a Cauldron put your Cooking Oil and “Especias” under low heat. Mix together and wait until Oil turns green.
2. Once Oil is green, put Cube of Chicken Bouillon, Sazon, and Pigeon Peas. Mix and wait until it is hot.
3. Add Water, mix all contents in the Cauldron and sip a taste of the Water. If you like the taste move on. If not, add more “Especia”.
4. Once satisfied, wash your Rice and put in Cauldron. Mix with all other contents and cover the top. Heat should be very low.
5. Every 5-7 minutes be sure to fold rice until water is completely evaporated.

6. Once that is achieved, it is ready to Eat!

Tips

“Especias” can be found at any Store. Our favorite store bought “especia” is 2 Giya products mixed together. Goya’s Sofrito and Recaito Mixed together evenly makes a great substitute. Don't be afraid to scrape and pull the rice from the Edges of the Cauldron!

