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LARISSA TABORYSKI

ARROZ CON POLLO

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:

There are many versions of chicken and rice dishes and this recipe is one of my favorites, there are several options to adapt it to Steam Oven cooking.

In the traditional recipe the spice rubbed chicken is seared on the cooktop then set aside while the vegetables are sauteed and the remaining ingredients combined. The chicken is then returned to the pan and everything continues to cook together.

Steam Oven Options:

Cook the spice rubbed chicken

CONVECTION STEAM & CONVECTION MODE



pieces in the 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.

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 place the pan in the Steam Oven uncovered to cook for 30 - 35 minutes.

WRITE YOUR NOTES:



Steam Oven Method 1:

Heat the Steam Oven in the Convection Mode 425 degrees.

Cook the chicken for 12 - 15 minutes then change the oven Mode to Convection Steam 375 degrees. Cook for an additional 15 - 20 minutes depending on the size of the chicken pieces.

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.

Meanwhile, 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.

Steam Oven Method 2:

Sear the chicken on a rimmed baking sheet in the Convection Mode 425 degrees for 15 minutes. Remove from the oven and change the Mode to Combination Convection Steam 350 degrees.

Saute the vegetables as directed above in a large ovenproof pan and once you have added the liquid, nestle the chicken pieces into the pan and cook uncovered in the Steam Oven for 30 - 35 minutes until the rice is tender.

Garnish as directed.

Serves 6 - 8

WRITE YOUR NOTES: