

NOTE: Traditional Arroz Con Pollo will not keep for leftovers. Rice gets mushy. This recipe (Quick Arroz Con Pollo, a soup) has all ingredients except rice. Served with cooked rice on the side. Great for leftovers and freezes well.

Prepare and butterfly 1-1/2 lbs chicken legs and wings (or all wings).
Saute chicken 1/4c olive oil in 3-quart saute pan over med-high heat turning once. Lower heat and cover, to finish cooking.
Remove chicken when cooked through. Pour off excess oil, leaving 3T.
Add and saute 3/4 lb. thin sliced chorizo or portuguese sweet sausage.
Add coarse chopped medium onion, saute till half-done.

Add 28oz. can sliced Italian plum tomatoes with juice (4c).
Add 1/2c chicken boullion and deglaze pan.
Simmer 10mins.
Add 1 can (1-1/2c) cooked butter beans or any white beans with liquid.
Stir and taste. Grate black pepper to taste.
Add chicken boullion if necessary for soupy consistency.

Serve with warm medium rice, tabasco, Red wine.

.....
For history buffs the original recipe Dec '88 Rincon PR.

.....
'Rincon' ARROZ CON POLLO (from Rincon PR Cash&Carry clerk, a shopper & MS head) From Cookfile #77 '88-'96 1MAIN SPAN RICE

Saute 3 sliced chorizo to rend fat. Remove.
Saute 1/2 chicken pieces w/3 cloves garlic.
Remove garlic, chicken & drain fat.
(Add olive oil) Saute chopped onion & brown 1c rice.
Add 2c water, 2T sofrito, 1 packet Spanish Accent.
Return chicken & chorizo (not garlic) to pot.
Bring to boil & lower heat covered till rice cooked (20 mins).
Stir in 1/4c Spanish olives and 1T wine vinegar.
Garnish with pimento strips.

Serve with Spanish salad (Onion vinaigrette).
Onion vinaigrette
Chopped medium onion
3 tomatoes sliced
Oil, vinegar

Need Sofrito, chorizo(must be good), medium spanish rice.
Cooked many times on visits to PR. Villa Antonio #2 cottage('88) & '96 Apt 1G (same apt as '93).
Note: Try same technique with seafood instead chick: shrimp & clams(lobster) etc.
2/96 This dish made Moe sick & LM mad. Try to make without sausage. Try to make less often when in PR.