

Arroz Con Gandules (Rice with Pidgeon Peas)

Recipe Inspired by the Video Game

**INGREDIENTS** 

(Serves 4 to 6)

## SOFRITO:

- 1 Spanish onion, quartered
- 3 green bell peppers, quartered
- 3 Scotch Bonnet peppers, halved (wear disposable gloves for handling)
- 2 garlic cloves, halved
- 1/4 cup cilantro, stemmed, cleaned and coarsely chopped

## PIGEON PEA RICE:

- 2 tablespoons olive oil
- 1/3 cup sofrito
- 2 cups long-grain rice
- 1/4 teaspoon ground cumin
- 1/4 teaspoon ground coriander
- 1 bay leaf
- 1 1/2 teaspoons salt
- 3 cups chicken stock
- 1 cup cooked pigeon peas

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.

# **DIRECTIONS**

### FOR SOFRITO:

Combine all ingredients in food processor and puree until smooth. Can be made ahead and refrigerated.

#### FOR PIGEON PEA RICE:

Heat olive oil in large saucepan over medium heat. Once oil is hot, stir in sofrito and rice.

Add cumin, coriander, bay leaf and salt. Stir in chicken stock and bring to boil. Reduce heat, cover and simmer for 15-20 minutes or until rice is tender and liquid is absorbed.

Remove from heat and stir in pigeon peas.

