FOOD BANK
OF NORTHEAST GEORGIA

PERUVIAN ARROZ CON POLLO VERDE

Ingredients



- **6** bone-in chicken thighs
- **2 cups** long-grain rice
- **1 cup** fresh cilantro
- **½ cup** spinach
- **1** onion, diced
- **3** cloves garlic
- **1 tsp** cumin
- **½ cup** peas
- **1** carrot diced
- **1 bottle** light beer (or chicken broth)
- **2 cups** chicken stock
- salt and pepper

Instructions

1. **Brown chicken**
   a. Season and sear chicken thighs in oil until golden.
2. **Make herb base**
   a. Blend cilantro, spinach, and a little broth.
3. **Build sofrito**
   a. Sauté onion, garlic, and cumin in the same pot.
4. **Add rice**
   a. Stir rice into the sofrito.
5. **Add liquids**
   a. Pour in herb puree, beer, and broth.
6. **Simmer**
   a. Nestle chicken into rice and cover. Cook about 20 minutes.
7. **Finish**
   a. Stir in peas and carrots.