

## Peruvian Arroz con Pollo (Chicken and rice)

Serves 6

- 3 ½ - 4 lbs. bone-in chicken pieces, skin and fat removed
- ½ cup fresh lemon juice
- 1 teaspoon salt
- ½ teaspoon freshly ground black pepper
- 1 cup (or more) packed fresh cilantro leaves
- 3 tablespoons water
- ¼ cup olive oil
- 2 cups onion, finely chopped
- 1 tablespoon aji amarillo paste (Peruvian yellow chili paste), optional
- 6 large garlic cloves, minced
- 1 cup diced carrots
- 1 teaspoon ground cumin
- ½ teaspoon dried oregano
- One 12 ounce can or bottle of beer (preferably dark)
- 2 cups chicken broth
- 2 cups long-grain rice
- 1 cup frozen peas

1. Put the chicken pieces in a non-aluminum bowl. Rub with lemon juice, salt and black pepper. Cover with plastic wrap and refrigerate for a couple of hours.
2. Place the cilantro and water in a blender. Process until the cilantro is minced, add additional water, if needed. Set aside.
3. In a large heavy pot, heat the oil over low heat. Add the onions (aji amarillo paste, if using) and cook, stirring occasionally, until softened, about 5 minutes.
4. Add the garlic, carrots, cumin, oregano and salt to taste and cook for 1 minute. Add the chicken pieces, toss with the onions and carrots and cook on both sides only until they turn white. Add the beer and chicken broth, cover, and simmer until the chicken is just cooked through, about 20 minutes.
5. Add the cilantro and rice to the pot. Bring to a boil, cover, reduce the heat to medium-low and simmer until the rice has absorbed most of the liquid, about 20-25 minutes. By this time the rice should be cooked. Stir in the peas and cook for 5 minutes. Remove from the heat, fluff the rice, cover and let stand for 5 minutes before serving.

Submitted by Graciela Conley