

ARROZ CON CHORIZO Y GARBANZOS

This simple recipe features the flavors of Puerto Rico. Rice, vegetables, and chorizo combine to make a flavorful, inviting dish that is sure to give you all the island vibes.

Yield: 4 servings

Ingredients:

- 2 Tbsp **Annatto oil***
- 1 lb. **chorizo**, casing removed (chicken chorizo preferred)
- 2 Tbs **Sofrito****
- 8 cloves **garlic**, mashed to a paste
- 3 cup **rice** (medium grain rice preferred)
- 2, 15 oz cans **garbanzo beans**, rinsed and drained
- 4 ½ cup **water**
- **salt & pepper**, to taste

Instructions:

1. Heat oil over medium heat in a large pan. Add chorizo and cook for about 6 minutes, until fat is fully rendered.
2. Add garlic and sofrito and cook 2 minutes more.
3. To the pan, add rice, garbanzo beans, water, salt, and pepper. Bring to a boil.
4. Boil, uncovered, until most of the water has been absorbed cooked, about 8 minutes.
5. Cover with a lid and reduce heat to low. Simmer for about 20 minutes, until rice is thoroughly cooked. Serve warm.

Chef's Notes:

- *Annatto oil is a combination of 2 Tbsp vegetable oil and 2 Tbsp annatto seeds. Combine and cook over medium-low heat for 10 minutes until oil becomes deep red. Remove seeds.
- ** Sofrito is a blend of garlic, onion, green bell peppers, and cilantro. You can find it in grocery stores or make the combination yourself at home.