



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Arroz Con Pollo – Rice with Chicken with Olives –

**1 cup dry white wine
Pinch of saffron
6 chicken thighs (about 6 oz. each)
Coarse salt and freshly ground black pepper
½ cup extra virgin olive oil
1 large onion finely, chopped
2 tbl. minced garlic
1 large tomato, diced
2 dried bay leaves
4 ½ cups chicken stock, plus, more if needed
3 cups short-grain rice, preferably Valencia
1 cup pimiento-stuffed green olives**

Combine wine and saffron; let stand until ready to use. Season chicken on both sides with salt and pepper. Heat oil in a large braiser or heavy-bottomed, straight-sided sauté pan over medium-high heat. Cook chicken, skin side down, until browned, 4 to 5 minutes. Flip, and cook until golden brown, 2 minutes; transfer to a plate.

Reduce heat to medium, and cook onion and garlic, stirring often, until tender, 10 to 15 minutes. Add tomato, and cook, stirring often, for 15 minutes. Stir in wine-saffron mixture, 1 tbl. salt, ½ tsp. pepper, and the bay leaves. Cook until wine is almost completely evaporated, 10 to 15 minutes. Add chicken, stock, rice, and olives, bring to a simmer.

Reduce heat to low. Cook, covered, stirring halfway through, until rice is tender, about 45 minutes. (If rice is not done, add more stock, ¼ cup at a time.) Remove from heat and let stand, covered, for 10 minutes. Discard bay leaves. Season with salt and pepper.

Credit: Martha Stewart Living