



Rice and Green Pigeon Peas (arroz con gandules)

Ingredients:

2 cups short grain rice
4-5 cups of hot water
1/2 cup ready made sofrito
1 can of gandules(cooked green pigeon peas)
2 tablespoons of alcaparrado
1 packet of Sazon with achiote
1 can tomato sauce
3 tablespoons of oil
Salt & pepper to taste

Procedure:

In a medium size caldero add the oil, tomato sauce, alcaparrado, sofrito and sazon. Cook over medium heat for 4 minutes. Add all other ingredients, and enough water to cover the rice 1" above the rice line. Start with 1 teaspoon of salt stir and keep adding and mixing well until you are satisfied with the taste. Bring to a boil and cook over high heat until most of the water is absorbed. Once the water has been absorbed, stir gently from bottom to top, once or twice only, cover and turn the heat down to low. Cook for 30 minutes or until the rice is tender. Stirring the rice after it has begun cooking may cause it go get sticky.

Enjoy!!!

La Marqueta de Williamsburg

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