

Natalie Morales' Arroz Con Pollo y Gandules

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/natalie-morales-brazilian-fish-recipe>

Ingredients:

- 5 pounds chicken cut into eight pieces, skin on
- salt
- freshly ground black pepper
- 2 tablespoons extra virgin olive oil
- 1 Spanish onion medium, minced
- 2 cloves garlic minced
- 14 1/2 ounces diced tomatoes with juices
- 1 tablespoon tomato paste
- 1 packet coriander and annatto spices
- 1 teaspoon hot sauce
- 1 bay leaf
- 1/2 teaspoon ground cumin
- 1 pinch saffron
- 3 cups chicken broth
- 1 cup dry white wine
- 2 cups white rice short-grain
- 15 ounces gandules drained and rinsed
- fresh parsley chopped, for garnish, optional