

Salt Cod (Bacalao) with Potatoes over Rice

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-puerto-rican-bacalao-recipe>

Ingredients:

- 1 tablespoon olive oil
- 1 russet potato large, peeled and cut into 1/2" dice
- 1 bell pepper diced
- 1/2 onion diced
- 1 stalk celery diced
- 2 cloves garlic minced
- 2 tomatoes diced
- 1 tablespoon tomato paste
- 1 cup water
- 2 cups rice grains + water to cook
- 1 tablespoon fresh parsley chopped
- 1 pound salt cod bacalao, soaked overnight, see note below