

¾ cup achiote oil
(see page 117)

1 cup sofrito (see page 116)

Salt

Pepper

2 cups white rice

2 (15-ounce) cans *gandules verdes* (green pigeon peas)

4 cups water

3 packets Goya
chicken bouillon

You haven't really eaten rice until you have tried this Puerto Rican national dish. *Arroz con Gandules* made me want to learn Puerto Rican cuisine from my dad. Just like I did, many people fall in love with our food once they try this rice, and it is easily the most popular recipe on my YouTube channel. There are as many variations to it as there are families on the island, as *Arroz con Gandules* is not only one of the most popular dishes but also one of the most versatile, often used as a side to another great entrée or as a main course on its own.

1. Heat oil in a *caldero* or Dutch oven over high heat until the oil starts to sizzle. Add the sofrito, salt, and pepper and cook, stirring often for about 5 minutes.
2. Stir in rice making sure it is evenly coated. Cook for a couple of minutes, then add pigeon peas, water, and chicken bouillon.
3. Bring mixture to a boil without stirring. Once boiling, stir, lower the heat, then cover and simmer for about 20 minutes.
4. Stir rice and serve.

VARIATION TIP: A lot of people add ham or bacon to this dish. If using, add about ½ pound at the same time as the sofrito. You can also add 2 tablespoons chopped pimiento olives with the pigeon peas for an extra kick.