



## *Arroz Con Gandules*



### **Ingredients:**

- ½ small bunch fresh cilantro
- ½ small bunch culantro
- ¼ white onion, roughly chopped
- ¼ red bell pepper, roughly chopped
- ¼ green bell pepper, roughly chopped
- 4 cloves garlic
- ½ teaspoon ground cumin
- ½ teaspoon dried oregano
- ¼ cup canola oil
- 10 pimento-stuffed Spanish olives, thinly sliced into rounds
- 1 tomato sauce
- 2 teaspoons dried adobo seasoning
- 2 packets Sazón with culantro and achiote seasoning
- 1 can pigeon peas, drained
- 3 cups water
- 3 ⅓ cups medium grain white rice

### **Method:**

1. To the bowl of a food processor, add the cilantro, culantro, onion, red and green bell peppers and garlic. Pulse until combined. Add the cumin, oregano, and pulse a few more times to incorporate. The sofrito should have the consistency of a tapenade.
2. Heat ¼ cup of canola oil in a large pan over medium-high heat. When the oil is shimmering, add the sofrito and fry, stirring constantly, until deepened in color but not brown, about 3 minutes. Add the olives, tomato sauce, adobo seasoning, Sazón seasoning, pigeon peas, and water, and stir to combine.
3. Bring the mixture to a boil, and then add the rice. Cook for 15–20 minutes, until the liquid is fully evaporated and the rice around the edges of the pot looks dry.
4. Stir, then reduce the heat to low, cover, and cook the rice for another 30 minutes, stirring every 10 minutes, until the rice is tender and fluffy.
5. Serve the arroz con gandules warm alongside dishes of your choice.