

Peruvian Arroz Con Pollo

Ingredients:

- ½ yellow onion
- 3 garlic cloves peeled
- 1 bunch of cilantro leaves
- ½ jalapeño pepper
- 2 teaspoons ground cumin
- ½ teaspoon ground paprika
- 1 ½ cups of chicken broth
- 2 bone-in thighs
- 2 bone-in drumsticks
- Kosher salt
- Pepper
- 1 tablespoon neutral oil
- 1 cup medium or long-grain white rice

Pickled Red Onion

- Pickled Red Onion
- ½ Red onion
- ¼ cup of minced cilantro
- ½ seeded jalapeno finely diced
- ½ tsp of salt
- Juice of one lime

Method:

1. Preheat your Miele Steam oven to broil level three. Place wire rack on shelf three.
2. Peel onion and garlic, and add to the blender with cilantro, jalapeno, cumin, paprika, and chicken broth. Add a pinch of salt and pepper and blend until smooth. Set it aside.
3. Brush your chicken with oil and season with salt and pepper. Place in an oiled pot skin side up. Make sure the pot is not taller than 3 inches.
4. Place in your oven on shelf 3 and set a timer for 18 min.
5. Set browned chicken aside and pour rice into the pot, giving it a quick stir.
6. Place rice in the pot back in the oven for 2 min.
7. Remove from oven and set your oven to full steam at 212°F. Your oven will require a cool-down phase.
8. Meanwhile, pour in your green broth mixture covering your rice, stir, then add in your browned chicken by placing it right on top of the rice.
9. Once your oven reaches temperature, place chicken and rice in the oven on shelf level 1 for 12 minutes.

Pickled Red Onion

1. Thinly slice your red onion and add it to a bowl with chopped cilantro, jalapeno, and lime juice.
2. Add enough water to submerge your onions. Let it sit for 15 minutes or overnight.
3. Use this as a garnish or side salad for your arroz con pollo.