

## Ingredients:

- 4 cups medium grain rice
- 6 tbsps. oil
- 4 oz. cooking ham or pork
- 1 jar fancy pimientos Goya
- 6-10 spanish olives
- 4 oz. of Sofrito
- 1 can of tomato sauce
- 1 packet sazón con culantro y achiote
- 2 packet of chicken Bouillon
- 1 bay leaf
- 1 tsp. garlic powder
- Banana Leaf (found at freezer by Goya products at most of super markets).
- 2 tsp of salt
- 1 can gandules (pigeon peas)
- about 4 cups water (maybe a bit less) + the liquid from the can of gandules



## Recipe: Arroz Con Gandules

### INSTRUCTIONS:

1. Heat the oil in a large pot or caldero over medium heat.
2. Add diced pork or ham now if using and sauté until lightly browned.
3. Add sofrito
4. Sauté for 2 minutes until fragrant.
5. Add the seasonings and olives.
6. Stir and add the bay leaves and tomato sauce
7. Add the gandules.
8. Stir everything well to combine with the seasonings and sofrito.
9. Add the rice and stir to coat.
10. Add the water.
11. Bring to a boil. Taste the broth and adjust seasoning (salt) as needed.
12. Reduce heat to low.
13. Cover the pot and simmer for about 15-20 minutes or until liquid is absorbed. Then add fancy pimientos Goya put them on top of the rice and a couple pieces of the banana leaf on top of the rice to cover all the rice and let it cook for another 20 minutes.
14. Try not to stir while it's cooking — let it steam until the rice is fully cooked.

*Puerto Rican food is more than just a way to satisfy your hunger  
—it's a celebration of history, community and bold flavors.*