

Arroz Con Pollo

Yield: Six Servings

Arroz Con Pollo Ingredients:

1 pound tomatoes, quartered
½ red bell pepper, cut into strips
½ pasilla chile, cut into strips
2 garlic cloves
1 brown or red onion, quartered
½ jalapeno pepper, seeded
2 ½ teaspoons kosher salt, divided
¼ cup olive oil
2 teaspoons cumin, divided
½ teaspoon ground chipotle chile pepper
1 teaspoon dried oregano
1 ½ cups chicken stock
1 ½ cups long-grain rice
1 teaspoon ground chipotle pepper
2 pounds chicken tenders

Green Olive Tapenade Ingredients:

1 ½ cups well-drained, pitted green olives
1 tablespoon capers, drained
1 large garlic clove
1 teaspoon fresh lemon juice
¼ cup extra-virgin olive oil
½ cup fresh cilantro
1 teaspoon anchovy paste
¼ teaspoon freshly ground black pepper



Step 1: **Preheat oven to 375°F.** Combine tomatoes, bell pepper, pasilla chile, garlic, onion, jalapeno, 1 teaspoon salt, ¼ cup olive oil, 1 teaspoon cumin and 1 teaspoon dried oregano in a medium-size casserole dish or baking sheet. Roast in oven until tomatoes start to char (about 40 minutes). Remove and let cool before pureeing the mixture in a blender. Set aside 1 ½ cups of the mixture and reserve the rest for later (it freezes well in a quart-size freezer bag and you can use it for your next chicken soup or turkey chili).

Step 2: In a small bowl mix the cumin, dried chipotle pepper and 1 teaspoon salt. Use it to season the chicken tenders.

Step 3: **Lower oven to 350°F.** In another baking dish (a round one if you have it or an oven-safe pot) combine the rice, chicken stock and 1 ½ cups of the vegetable puree. Add ½ teaspoon of salt. You may need to add more later but the tapenade is salty so be careful with the salt. Lay the seasoned chicken tenders on top of the rice mixture and cover the baking dish with a lid or foil. Bake for 40 minutes (or until the chicken is cooked through and the rice has absorbed the liquid). Fluff rice and taste for salt adding more if you'd like. Serve hot topping each portion/plate with the olive tapenade.

For the tapenade: While chicken and rice bake make the tapenade. Using a food processor, pulse together the olives, capers and cilantro. You don't want to puree it but you want the cilantro leaves to be chopped fine. Add the garlic, lemon juice, olive oil, anchovy paste and pepper and pulse until garlic is minced. Taste for salt. Chances are it's already pretty salty, so it usually doesn't require any additional salt.