

Arroz Con Grandules (Puerto Rican Yellow Rice)



Ingredients:

- 2 tbs oil
- 1/2 cup sliced chorizo
- Sofrito (1/2 cup onion, 1/2 cup green pepper, 4 cloves garlic, 1/2 cup cilantro), chopped fine
- 1 can Goya Grandules (Green Pigeon Peas)
- 1 packet Goya Sazon
- 8 oz can of tomato sauce
- 1/2 cup green olives
- 2 cups water or chicken broth
- 1 cup white long grain rice

Directions:

1. Heat medium size pot over medium heat.
2. Add oil, add chorizo, and cook for a few minutes.
3. Add Sofrito and cook for additional 3 minutes.
4. Add remaining ingredients, except the rice.
5. Bring to a boil, then stir in the rice. Reduce heat and simmer for 20 minutes.
6. Enjoy!

