

Arroz Con Pollo

Recipe # R5783 / R5783CO

Yields: 26 Servings

Pro Tip:

After removing the rice from the oven, fluff, then cover and let rest in a warmer for maximum sauce absorption.

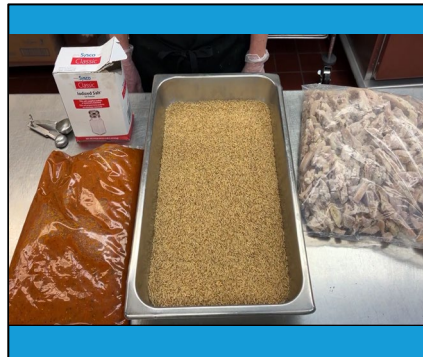
Gather Ingredients:

2053 Chicken Thigh Grilled
1453 Salt Iodized
2016 Arroz Con Pollo Sauce
R2269CO Brown Rice (Arroz con Pollo)

Equipment Needed:

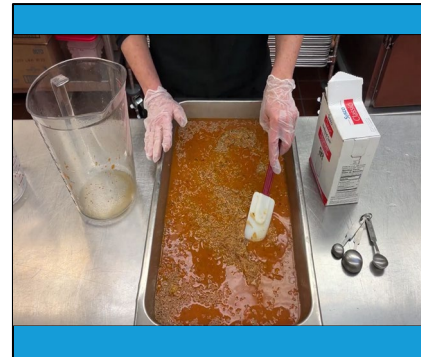
Stock # 4272 Black Bowl
w/ Lid 16 oz.
#6 Disher
#8 Disher
Large Serving Spoon
Large Mixing Bowl
Hotel Pans

1. Measure all ingredients and prepare your Mise en place.



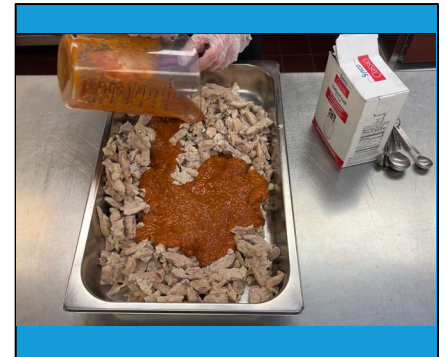
2. Mix the water, arroz con pollo sauce, and salt together before pouring them over the rice to distribute evenly.

Convection oven: Cover with Foil
Combi oven: Leave uncovered



3. Combine the salt with the sauce and pour over the chicken.

Convection oven: Cover with Foil
Combi oven: Leave uncovered



4. Using a 16oz. Black container scoop two leveled #8 Disher of rice and top with one leveled #6 Disher of Chicken and sauce.



5. Serve immediately. If not serving immediately, cover and hold in a hot holding cabinet for no more than 1 hour.

