

Cuban Arroz con Pollo a la Chorrera

Prep: 20m

Cook: 45m

Total: 65m

6 servings



Video ref: Cocina Cubana con Luz

MISE EN PLACE / INGREDIENTS [14]

- ☐ 3 lbs Bone-in skin-on chicken thighs
- ☐ 2 cups Medium-grain white rice (Mahatma Valencia)
- ☐ 1 cup (8 fl oz) Pale lager beer (divided into two 1/2-cup additions) (Corona Extra or Hatuey)
- ☐ 2.5 cups Low-sodium chicken broth
- ☐ 1 cup Diced green and red bell peppers
- ☐ 1 large Diced yellow onion
- ☐ 6 cloves Minced garlic cloves
- ☐ 1 tsp Bijol seasoning powder (Bijol Condimento Amarillo)
- ☐ 1 tsp Ground cumin (Badia Ground Cumin)
- ☐ 0.5 cup (4 oz jar) Canned roasted red pimiento strips (Goya Pimientos)
- ☐ 1 cup Sweet green peas (petit pois)
- ☐ 2 tbsp Extra-virgin olive oil
- ☐ 1.5 tsp Kosher salt
- ☐ 0.5 tsp Freshly ground black pepper

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Bijol Seasoning: Bijol Yellow Seasoning Powder
The signature Cuban annatto-cumin coloring blend. • 📍 Hispanic aisle.

Rice: Mahatma Valencia Medium Grain Rice
High starch absorption for saucy texture. • 📍 Rice aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Season & Brown Chicken

9 min

Season bone-in chicken thighs with kosher salt and black pepper. Brown in hot olive oil for 4 to 5 minutes per side (9 minutes total). Set aside.
✓ Checkpoint: Golden crispy skin.
- 2

Sofrito Criollo

6 min

In rendered fat, sauté diced onion, bell peppers, minced garlic, ground cumin, and bijol powder for 6 minutes.
✓ Checkpoint: Bright orange aromatic oil.
- 3

Toast Rice and Simmer

20 min

Add 2 cups Valencia rice, 2.5 cups warm chicken broth, and 1/2 cup pale lager beer. Nestle browned chicken into rice and simmer covered over medium-low heat for 20 minutes.
✓ Checkpoint: Gentle rolling simmer.
- 4

Chorrera Finish (Final 10 Minutes)

10 min

Pour the remaining 1/2 cup beer over top, garnish with roasted pimiento strips and sweet green peas, and cover tightly on low heat for the final 10 minutes until chicken reaches ≥165°F (175°F–180°F texture target).
✓ Checkpoint: Saucy, tender chicken and rice.

FOOD SAFETY & INTERNAL TEMPERATURE: SAFETY ≥165°F (74°C) POULTRY | TEXTURE TARGET: 175°F–180°F (80°C) DARK MEAT & 1:1.75 TOTAL LIQUID RATIO (3.5 CUPS LIQUID : 2 CUPS RICE)
USDA Mandatory Poultry Minimum: ≥165°F (74°C) in the thickest part of the thigh without touching bone.

MASTER DONENESS CHECKPOINT:
The rice must be 'a la chorrera'—rich, moist, and flowing with savory pan juices.

WHY IT WORKS:
Late Beer Addition (Final 10 Minutes): Pouring the remaining 1/2 cup of pale lager 10 minutes before finishing completes the 1:1.75 liquid ratio (2.5 cups broth + 1 cup beer for 2 cups rice) and emulsifies surface starches into a glossy "a la chorrera" sauce.

TROUBLESHOOTING:
Rice turned dry: Add 1/2 cup warm chicken broth or beer and steam covered on low.