

# ARROZ CON POLLO BOWL

YIELD: 100 8 oz. SERVINGS

Chef Ryan Eckles

This Arroz con Pollo recipe is but one of many variations. We used the diced cooked chicken but this can also be made with ground beef or our pernil shredded pork recipe - among others. The name will change but the concept of a "burrito bowl" or rice and meat bowl is a great way to serve an easy all-in-one meal with a host of variations to keep it fresh and fun!

## INGREDIENTS

### FOR THE RICE

- 2 gallons brown rice, uncooked
- 1 cup reduced sodium chicken base
- 2 ½ gallons water
- 16 cups tomato puree
- 8 oz. Sofrito

### FOR THE CHICKEN

- 12.5# chicken, diced and cooked
- ½ cup vegetable oil
- ¾ cup cider vinegar
- 1 cup chicken stock
- ¾ cup + 2 tablespoons Adobo spice mix
- 1 TBSP kosher salt

### FOR THE CORN PICO DE GALLO

- 4 quarts corn, thawed from frozen or fresh
- 3 quarts Pico de Gallo

### FOR THE LIME CREMA

- 2 quarts sour cream
- ¾ cups fresh lime juice

### OPTIONS FOR GARNISHES

- Shredded Cheese
- Fresh cilantro, chopped
- Pickled red onions
- Avocado or guacamole
- Shredded iceberg lettuce
- Slaw
- Lime wedges

## DIRECTIONS

1. Spray two 4" hotel pans with cooking spray. Divide rice, water, chicken base, tomato, and sofrito between pans. Stir (dissolving chicken base) and cover with parchment paper topped with aluminum foil. Make a tight seal around the pan with the parchment paper and foil, and place in 350°F oven for 50-60 minutes. Let rest for 5-10 minutes covered then fluff rice before service.
2. Heat tilt skillet with oil. Mix cider vinegar, chicken stock, and adobo - set aside. Add chicken to tilt skillet and sprinkle with salt, stir for 1-2 minutes then add adobo mixture and cook until chicken is up to temperature and spices are fragrant. Transfer to hotels and keep warm for service.
3. Make corn pico de gallo by gently combining both the corn and the pico de gallo. Make lime crema by whisking the lime juice into the sour cream and transfer to squeeze bottles.
4. Assemble bowl by placing a 4 oz. scoop of rice topped with a 2 oz. scoop of chicken and a 2 oz. scoop of corn pico de gallo. Sprinkle with pickled onions and a drizzle of lime crema. Garnish with cilantro.

## RECIPE NOTES - ARROZ CON POLLO BOWL

Recipe credits as 2 oz. M/MA & 1 oz. grain equivalent

Nutritional information per serving\*: 375 calories; .57 g sat. fat; 233 mg sodium; 60.5 g carbohydrate

*\* nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*