



# ShopRite



## KIDZ COOK

### Recipe of the Week!

**TAKE ONE HOME AND TRY IT YOURSELF!**

#### **Arroz con Gandules (Rice with Pigeon Peas)**

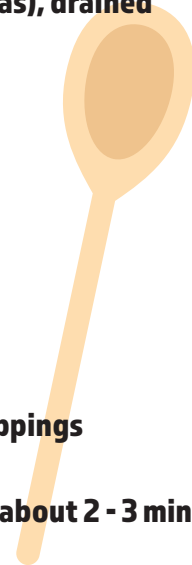
A classic Puerto Rican savory rice dish cooked with meat, gandules (pigeon peas), and olives, spiced with a homemade sofrito for an extra delicious meal!

##### **Ingredients**

- 2 cups long grain rice, rinsed
- 3 slices bacon, chopped
- 3 tablespoons sofrito
- 1 medium onion
- 1 tablespoon minced garlic
- 1 teaspoon cumin
- 1 can (15 oz.) gandules (pigeon peas), drained
- ½ cup tomato sauce
- ⅓ cup sliced olives
- 1 packet Sazón
- 3 ½ cups water
- Salt and pepper

##### **Directions**

1. Wash rice until water runs clear. Drain water.
2. In a large skillet over medium heat, sauté bacon until brown and crisp.
3. Remove bacon from skillet. Transfer to plate. There will be some bacon drippings left in the pan (about 1 - 2 Tbsp).
4. Pour 1 - 2 Tbsp oil to the pan. Then add sofrito to the skillet until fragrant, about 2 - 3 minutes.
5. Add onion, garlic and cumin to the pan. Sauté for about a minute.
6. Add the rice and continue stirring for about 1 - 2 minutes.
7. Add add gandules, tomato sauce, olives, Sazón and water. Bring to a boil and reduce heat; cover with a lid and simmer until rice is cooked, about 18 minutes or more. Stir occasionally from the sides to prevent burns, add more water if needed.
8. Add salt and pepper to taste, if needed.



**Enjoy!**

**STATEN ISLAND CHILDREN'S MUSEUM**  
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# KIDZ COOK

**Fridays at 3:00 4:00pm**



**Celebrate Hispanic and  
Italian Heritage Month with traditional dishes  
from Puerto Rico and Italy.**

**OCTOBER 2019**

**October 4**

**Arroz con Gandules  
(Rice with Pigeon Peas)**

**October 11**

**Habichuelas Guisadas  
(Stewed Red Beans)**

**October 18**

**Siciliano pasta di cavolfiore  
(Sicilian Cauliflower Pasta)**

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**Free with admission. Get your ticket at the front desk!**