

CHAULAFAN DE POLLO

ECUADORIAN CHICKEN FRIED RICE

SERVINGS 6 **PREP + COOK TIME 2 HOURS 30 MINUTES**

After the appetizer comes the meal of the day: Ecuadorean Chicken Fried Rice! Though tedious to cook, the results will surely make you say delicioso!

INGREDIENTS

FOR CHICKEN BROTH

5 lb. whole chicken
10 cups water
1 white onion, diced
2 carrots
2 celery ribs, finely chopped
5 cilantro stems
salt, to taste

FOR RICE:

1 Tbsp. oil
2 Tbsp. white onions, diced
3 1/4 cups your homemade chicken broth
3 cups uncooked rice
salt, to taste

FOR CHAULAFAN BASE:

2-3 Tbsp. oil
3 Tbsp. butter
1 cup white onions, diced
6 garlic cloves, crushed
4 oz. bacon, diced
6 Tbsp. cilantros, chopped
2 Tbsp. black pepper
1 tsp. ground cumin
1/2 tsp. achiote powder
1 red bell pepper, diced
1 green bell pepper, diced
1 cup cooked peas
1 cup cooked carrots, diced
1/2 cup raisins
6 eggs, scrambled
7 Tbsp. soy sauce
2 Tbsp. Worcestershire sauce
2 bunches green onions, finely chopped
1/2 lb. roasted jalapeno, chopped

DIRECTIONS

1. For the chicken broth, boil the carrots, onions, celery and herbs in a large pot. Add the chicken and cook in medium-heat until the chicken is tender.
2. Separate the chicken and the broth in two containers, saving the broth.
3. Debone the chicken, and set it aside.
4. In another pan, sauté the onions in butter and mix it with the rice.
5. Add the broth from step 2 into the pan and boil with the rice then reduce heat to low. Simmer this for about 20 minutes.
6. In a medium-heat pan, add 2-3 tbsp. of butter. Infuse this with the chopped onions, diced bacon, crushed garlic, Worcestershire sauce, soy sauce, cumin, cilantro, hot pepper powder, and achiote powder. Cook for 5 minutes.
7. Put in the rice, deboned chicken, and bell pepper. Stir occasionally in medium-high heat for 5 minutes. Then mix in the scrambled eggs, peas, carrots, and raisins.
8. Top it off with additional herbs and onions then gather your people to enjoy the food!

