

September 24, 2020 | 4PM EST

Cooking with Chef CutiePie



Recipe Sheet for Sofrito | Pollo Guisado & White Rice

Prep time about one hour



Sofrito

Shopping List:

- 1 Bunch of Oregano 
- 1 Bunch of Recao/Culantro (*usually about 6-8 leaves*)
- 1 Yellow Onion
- ½ Red Pepper
- ½ Green Pepper
- Ají Dulce (*NYC can find these at Food Bazaar, Fine Fare, Ethnic Neighborhoods —These are not Scotch Bonnet Peppers*) 
- Garlic Cloves (*a lot*)

Pollo Guisado & White Rice

Shopping List:

- Chicken Legs & Thighs (*2 pieces per person, more if you want leftovers*)
- Garlic Powder
- Adobo
- Sazon
- Oregano (*the fresher the better*)
- Tomato sauce
- Baby carrots
- Potatoes