

# Arroz Con Grandules



## INGREDIENTS

- 1 tablespoon **La Fe olive oil**
- 1/2 cup **La Fe sofrito**
- 1/2 cup chopped ham (or cooked pork pieces)
- 2 cups **La Fe long grain rice**
- 4 cups water
- **1 packet La Fe sazón**
- **1 (15 oz can) La Fe green pigeon peas/gandules (drained and rinsed)**

## DIRECTIONS

### STEP ONE

Heat La Fe olive oil in a 6-quart pot. Sauté the La Fe sofrito and chopped ham or cooked pork pieces for 1 minute.

### STEP TWO

Add the La Fe rice, water, La Fe sazón, and La Fe gandules.

### STEP THREE

Bring to a boil. Let boil for 2 to 3 minutes.

### STEP FOUR

Cover, reduce heat to medium-low and cook for 35 to 40 minutes. Do not use a lid with a vent that allows the steam to escape and never lift the lid while cooking.

### STEP FIVE

When finished cooking, stir the rice before serving. It should be light and fluffy.



