

Arroz con Pollo

(6 servings)

- 2 pounds boneless chicken, any cut you prefer
- 2 cups of rice
- 2 ½ cups of water
- 1 packet Sazón Goya seasoning (coriander and annatto)
Sofrito (garlic, onion, cilantro, peppers)
- 2 tablespoons salt
- 3 tablespoons tomato paste
- ¼ cup olive oil

Marinate the chicken for 1-2 hours with salt, pepper, garlic, onion, bay leaves, vinegar and oil. › *Heat olive oil in skillet over medium heat.* › Add chicken, and cover tightly. › *Sauté 5-10 minutes until no pink remains and chicken juices run clear.* › Remove chicken from skillet. › *In the same skillet, sauté the ingredients of the sofrito for 5 to 10 minutes.* › Add the tomato paste, and sauté for 3 to 5 more minutes. › *Add the water, the Goya seasoning packet and salt.* › Once boiling, add chicken and rice. › *Let cook uncovered over medium heat for 5 to 10 minutes.* › Once the liquid has been absorbed, move rice from sides of pan to the center, forming a mound of rice. › *Lower the heat to medium-low, cover and cook, undisturbed, for a maximum of 20 minutes.* › Stir, and let rest for 5 minutes before serving.

Grilled Tropical Pineapple

This grilled pineapple dish will satisfy your after-dinner sweet cravings. It makes a tasty snack and is healthier than your average s'more as well. This recipe will require aluminum foil at your campsite—only use it for the cooking process, not for storage.

Ingredients:

1	fresh	pineapple
1	tablespoon	brown sugar
1	tablespoon	butter, softened
	white	coconut balsamic vinegar

Home Preparation:

- › Trim and peel the pineapple well, then cut in half and slice into long wedges, cutting around the core.
- › Place in bowl and fold in sugar and softened butter and place in Ziploc bag.
- › Seal bag and store in cooler with ice until ready to use.

Campsite Cooking:

- › Heat grill.
- › Remove the pineapple from bag, place into aluminum foil and wrap tight.
- › Place on grill and cook until you see steam coming out.
- › Remove from heat.
- › Open foil package, being very careful, as contents and steam will be extremely hot.
- › Let cool to warm temperature, then drizzle with coconut white balsamic vinegar and enjoy.

Chef's Note:

Pineapple or any stone fruit can also be skewered and grilled right on the grill rack for more flavor. Drizzle with olive oil while cooking and when finished, top with coconut balsamic vinegar.