

## Arroz con Wild Alaska Cod or Pollock



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 4

### Ingredients:

1 lb. Wild Alaska Cod or Pollock, medium-diced  
1/4 cup olive oil  
2 Tablespoons garlic, chopped  
1/2 cup red onion, diced  
1/2 cup red bell pepper, diced  
1/2 cup green bell pepper, diced  
2 cups long grain rice  
3 Tablespoons tomato paste  
2 Teaspoons turmeric, ground  
2 Tablespoons cumin, ground  
4 cups chicken stock  
1 Bay leaf  
1/2 cup peas, frozen, thawed  
4 Tablespoons pimento, chopped  
4 teaspoons fresh Cilantro, chopped  
Salt and pepper, to taste

### Description:

Heat a large sauté pan, add olive oil, garlic, onion and peppers and sauté for 2 minutes.

Add the rice, tomato paste, turmeric, cumin, salt and pepper, to taste and cook, stirring for 1 to 2 minutes, to coat rice with oil from the pan and to lightly toast the spices.

Add the chicken stock and bay leaf, bring liquid to boil; reduce to simmer, cover and cook 5 minutes.

Toss the diced fish with salt and pepper, to taste.

Add to the simmering liquid in pan, re-cover and cook until all the liquid is absorbed, 15 to 20 minutes.

Once dry, turn off the heat and let sit, covered, for 5 minutes.

To serve, divide mixture among 4 serving plates or bowls. Top each with 1/8 cup of peas, 1 Tablespoon of pimento, and 1 teaspoon of chopped cilantro.