

**RIDER
STUDENT
TOP CHEF**



**Now through November 4
enter your favorite, original chicken recipe!**

Name: Samuel Vargas

Recipe Title: Mitas' Costa Rican Rice and Chicken

Recipe Ingredients:

- Chicken
 - Medium Whole Chicken
 - Onion
 - 8 Cloves of Garlic
 - 2 Stock of Celery
 - Carrot and Peas (1 Can)
 - Salt
 - Basil
 - Rosemary
 - Oregano
- Rice
 - Tablespoon of oil
 - 1 Small Onion
 - 1 Stock of Celery
 - Rice
 - 2 Packs of Goya Seasoning
 - Salsa Lizano

Recipe Instructions:

1. Cut the chicken into different sections.
2. In a large pot, place the chicken with enough water to cover it and add all the ingredients for the chicken.
3. Bring water to a boil and lower the temperature to medium high, and cook for 45 minutes.
4. Once the chicken is cooked, remove the meat from the bone.
5. On a medium pot, put three tablespoons of oil and fine chopped onion and one stock of celery and a clove of garlic.
6. Once the veggies are crystalized, add two packs of Goya seasoning and add 2 and $\frac{1}{2}$ cups of rice and stir on medium high heat.
7. Add chicken and one large can of carrots and peas, enough to cover the rice.
8. When you no longer see any liquid, lower the heat to the low setting.
9. Cook it for about 20 minutes, or until the rice is fully cooked.
10. Add Salsa Lizano for flavoring.