



Arroz de Braga

Portuguese Rice (serves 4-6 people)

This is a popular rice dish. The rice is cooked with ham, sausage, chicken thighs, red bell pepper, and cabbage. This masterpiece of Portuguese Gastronomy has its roots in the city of Braga, in the north of Portugal. It is famous not only in Portugal but also in Brazil and abroad as “Arroz à Portuguesa” or even as “Arroz de Braga”. The sources about the origin of this dish are not clear, however it is believed that its origin is in the popular cuisine and the need to take advantage of the remains of the stew of the previous day.

Ingredients:

- 2 cups water
- 1 cup of [rice](#) (or [jasmine](#) or [long grain](#))
- ½ cup of [bacon](#), thick cut (the best kind is cubed pork belly, salt pork or [pancetta](#))
- 3-4 [chicken drumsticks](#) or [bone-in chicken thighs](#)
- 1 [lemon](#) or some [white wine](#)
- 6-7 oz of [Kielbasa Sausage](#), sliced into ½” pieces (we used salami/[pepperoni](#) during our live class)
- 1 clove [garlic](#), chopped
- 1 [tomato](#), chopped (no seeds)
- 1 small [onion](#), chopped (optional)
- 1 cup [green cabbage](#)
- [Salt](#) (our chef likes [Aurora](#) but any [sea salt](#) will do)
- Pepper
- Fresh [parsley](#), chopped (or [dried](#))

Tools Needed:

- Small bowl or shallow pan (to marinate chicken)
- Medium saucepan with lid (to heat water)
- Large & deep frying pan with lid (all your ingredients need to fit inside)
- Tools for stirring like a wooden spoon
- Slotted spoon or tongs (for removing the cooked bacon)
- Small bowl or plate for cooked bacon

Cooking Instructions:

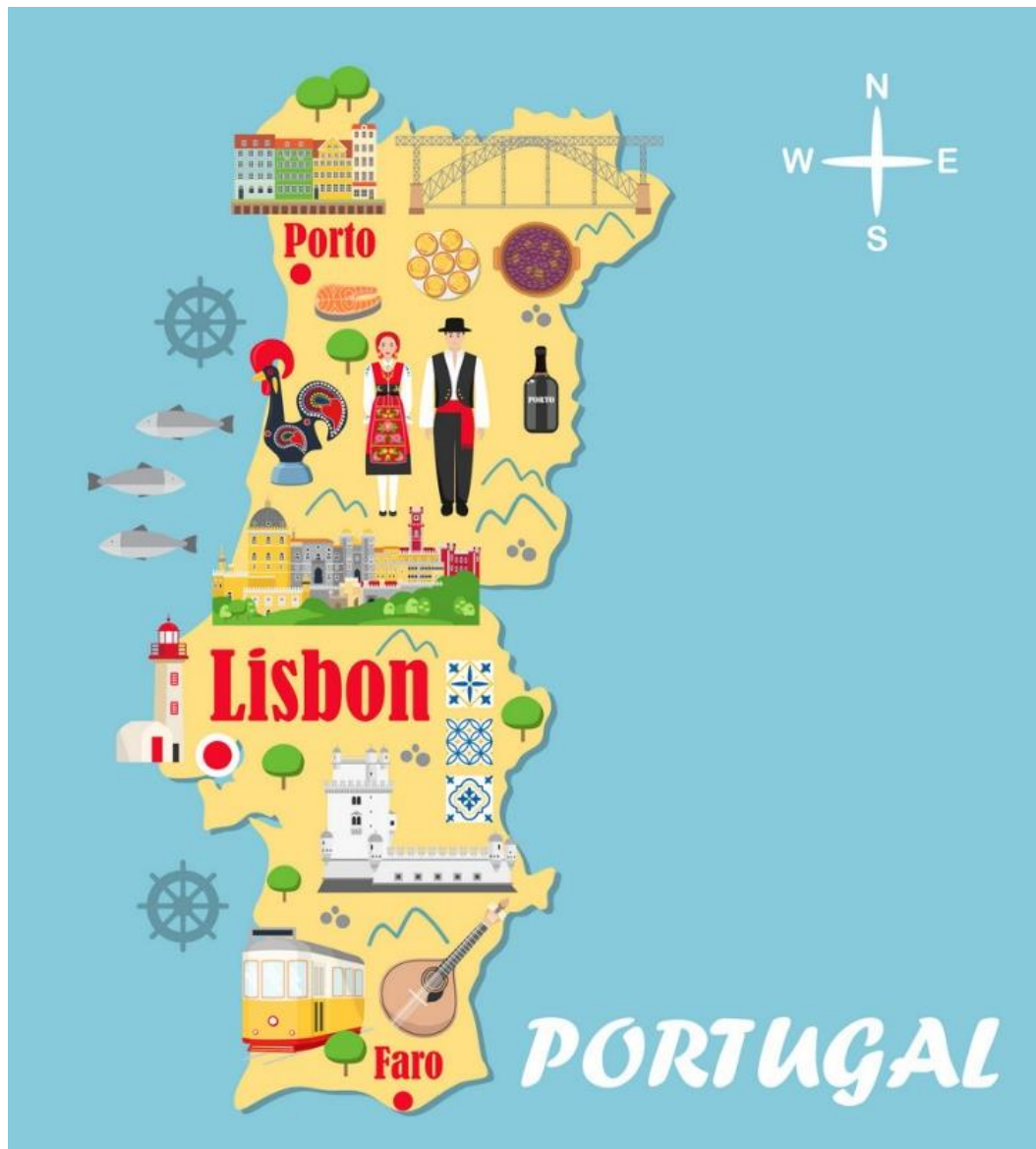
- Fill medium saucepan with about 2 cups of water (see notes) and heat on medium. We want it to be warm but not boiling. A simmer is ok.
- Put your chicken in a small bowl and squeeze your lemon (or wine) over the chicken. Remove any seeds or use a strainer when squeezing.
- Salt and pepper your chicken to taste. Mix well.
- Cut up your bacon into ½” slices if you are using thick cut bacon like our chef did. To be more authentic, the bacon should be cubed but it can be harder to find.
- Heat your large frying pan on the stove over medium heat. This pan should be deep enough to hold the chicken, rice and all the vegetables.
- We want to slowly heat up the bacon and get it browned but not burned or crispy. The fat should render out since we will use this to cook our other ingredients.
- While your bacon is browning, chop up your garlic and set aside.
- Check on your bacon and stir as needed.
- It can take a while for the bacon to brown if you are doing it slowly. Prepare the other ingredients while you wait for it to brown.
- Chop up your tomato and try to remove as many seeds as possible. Set aside.
- Slice your kielbasa into about ½” slices and set aside.

- Chop up your onion and cabbage. Set aside.
- Once bacon is browned, take out the bacon with your tongs or slotted spoon and set aside in a small bowl or plate.
- In the bacon fat, start cooking your chicken. Turn the heat up to med-high so we get the chicken to brown.
- Discard marinade. Don't worry if some of it gets in the pan but you want to leave most of the it in the bowl.
- Feel free to add more salt and pepper to the chicken in the pan if you like. We like less salt than our chef uses.
- Brown your chicken for a few minutes, turning over the pieces at least once.
- Add the garlic and kielbasa to the pan and make sure the pan is still quite hot to make sure everything browns. Sometimes, when you add new ingredients to your pan, the pan can lose some heat.
- Add the onions and mix it together. Continue to turn the chicken and mix the other ingredients together so everything gets browned.
- Once all the items in the pan have some color on them, add your chopped tomatoes. Stir to combine. Make sure the chicken gets turned several times during this process.
- Go ahead and add your bacon back in to the pan and stir to combine.
- Add the rice to your pan to cover the ingredients. However, our chef added too much rice to his dish as he forgot how much it expands when cooking. Start with 1 cup of rice if you are not sure.
- Turn the heat down to medium-low and stir to make sure the rice isn't sticking to the bottom.
- Add your pre-heated water to your pan with the rice and chicken. Our chef added enough water to cover his ingredients.
- Cover your frying pan and let your dish cook. Stir it occasionally to make sure it isn't sticking to the bottom of the pan.
- Taste the rice/sauce to make sure it is seasoned to your taste. If you want to add something to give it a little more kick and be spicier, then feel free.
- Let it cook for about 10-12 minutes. You could chop up your cabbage while you wait if you didn't have time during the bacon cooking process.
- Taste your dish as the rice should be a little undercooked and wet. If there is not enough water to steam the cabbage, add more water.
- Cover your ingredients with the chopped cabbage and cover. You might need to increase the heat depending on your stove and type of pan you use.
- Cook for another 5 minutes or so until the cabbage is soft and your rice is cooked. Stir to combine.
- If you still have water in your pan, take your lid off and let it cook away.
- Chop up some parsley and sprinkle over your finished dish. Serve in bowls and enjoy!

Recipe Notes:

- Our chef did some research right before our class with one of his colleagues from Portugal and she corrected some of the ingredients in our dish. One correction was that the ingredient was some sort of sausage and not pepperoni. We made it with the pepperoni and it was quite tasty! The other correction was to marinate your chicken with lemon or white wine.
- Our chef doesn't really measure ingredients like the rice or water. It really depends on how much chicken and what size pan you have. There are ways to adjust your dish if you have too much water or too much rice. Our tip is to heat up more water than you think you will need.
- You can use chicken thighs (with or without bones) or even chicken breasts. Our chef used chicken thighs and he took off the skin. The bone and skin will give it extra flavor and you can remove them before serving if you prefer.
- Our chef had a great tip for chopping without cutting your fingers! Watch our video recording of our class to find out more.

- There is a method to the order of the ingredients as you don't want to burn the onions for instance.
- You could also substitute the rice with a quick cooking brown rice or parboiled rice. Just make sure the rice you select will fully cook in about 15-20 minutes. Our chef prefers Jasmine rice!
- We had someone in our class ask why we didn't add any additional spices and the original recipe didn't even call for pepper to be added but our chef prefers to add pepper. Most of the spices comes from the sausage/salami. It depends on what kind of sausage you use so if you like it spicy, use a spicy sausage.
- Some recipes insist that green peas are included in the original recipe, but our chef learned this recipe from a chef in Portugal and they did not include the peas. If you like peas, feel free to add them at the same time you add your cabbage.
- Our chef didn't have parsley on hand, so he used the green part of the green onion.
- One of our participants asked if you could cook the rice separate and it is not recommended. This recipe is sort of like a risotto and the rice absorbs the flavors of the rest of the dish.



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