



Test Kitchen Recipes



Arroz Carreteiro

By Chef Eric Fernandez, Cheney Brothers, Inc. - Director of Latin Division

Prep 15 min | Cook 25 min | Total 40 min | Yield 6 | Category: Main Course | Cuisine: Latin

Arroz Carreteiro is deeply rooted in the history of southern Brazil. Also known as “Waggoner’s rice,” it has become a traditional dish served in the Latin community year round and especially during the holidays.

INGREDIENTS

- ❖ 16 ounces Grand Western Beef #10073885
- ❖ 2 Acento Brazillian Sausage #10089322
- ❖ 4 cups Cheney Brothers Estate Beef Broth #10041476
- ❖ 2 tbsp Fronte Extra Virgin Olive Oil #114036
- ❖ 2 CBI Produce Red Bell Peppers #448015
- ❖ 2 CBI Produce Yellow Bell Peppers #448045
- ❖ 3 CBI Produce Vine ripe Tomatoes #462040
- ❖ ½ cup CBI Produce Scallions #444025
- ❖ 2 CBI Produce Yellow Onions #446030
- ❖ 2 CBI Produce fresh garlic cloves #470010
- ❖ ⅓ cup CBI Produce fresh Parsley leaves #468448
- ❖ 3 tbsp Cheney Brothers Estate Sea Salt #10007273
- ❖ 3 tbsp Cheney Brothers Estate fresh ground Pepper #10007274
- ❖ 14 ounces Acento long grain rice (uncooked) #112030

INSTRUCTIONS

1. Cut the beef and sausage into cubes. Set aside.
2. Chop red peppers, yellow peppers and tomatoes. Set aside.
3. Finely chop the scallions and parsley leaves. Set aside.
4. In a food processor grind together garlic, salt and freshly ground pepper to form a paste,
5. Heat olive oil in a large heavy-based saucepan over high heat. Add onion, cook for 1 to 2 minutes until just beginning to brown. Add the garlic paste and stir.
6. Stir in beef and sausage. Cook on high heat until meat is browned. Next, add peppers and tomatoes. Stir.
7. Slowly stir in the rice until combined. Add beef broth until the ingredients are completely covered plus an

additional 1 inch of broth on top of the rice.

8. Bring to a boil, cover and reduce heat to maintain a simmer. Simmer for 20 minutes or until almost all the broth has been absorbed. Add additional broth if the rice is too al dente or appears dry.
9. Just before serving, sprinkle with parsley and scallions.