

ARROZ CON POLLO

Prep time: 1 hour

Ingredients

- 4 breasts cooked chicken (I use the pre-seasoned kind)
- 2 yellow onions, chopped
- 1-2 cups corn kernels
- 2-4 roasted Garlic cloves *
- 2 cups chicken broth
- 1 can stew tomatoes
- 1 cup uncooked Rice
- 1/2 cup salsa or picante
- Optional: black olives, green chilies



Cooking Instructions

In large pot, sauté onions until translucent. Add broth & rice. When mixture boils, turn flame low and simmer until rice is cooked (about 20 minutes). Add cooked chicken, tomatoes, garlic, salsa, & optional ingredients.

*Note: we love garlic, so I place 6 + cloves in the oven with the chicken. Then I squeeze the insides into the rice and toss the skin away.

You can easily increase the heat with spicy salsa or go gringo by using tomato paste.