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Arroz Con Pollo Recipe

Servings: 4

Ingredients:

1 2 1/2 to 3 lb broiler
1 1/4 c Long grain rice
1 12 oz can beer
2 Cloves garlic, minced
1/4 t Pepper
3 T Olive oil
1 14 1/2 oz can chicken broth
1 T Ground cumin
1/4 t Ground saffron
2 10 oz pkg frozen peas

Instructions:

Rinse chicken; pat dry. In a 12 inch skillet cook chicken uncovered in hot oil over medium heat for 10 to 15 minutes or till brown, turning to brown evenly. Remove chicken. Add uncooked rice to skillet. Cook and stir over medium heat till rice is light brown. Stir in chicken broth, beer, cumin, garlic, 1/2 teaspoon salt, saffron and pepper.

Place chicken on top of the rice mixture. Season lightly with salt and pepper. Bring to boiling; reduce heat. Simmer, covered, for 30 to 35 minutes or till rice and chicken are tender.

Remove the chicken and keep warm. Stir the peas into the rice mixture; heat through. Transfer the rice mixture to a serving bowl. Arrange the chicken pieces on top of the rice. Makes 6 servings.

Courtesy of thomase@tekig5.pen.tek.com (Stan England)

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