

Arroz con Pollo

Ingredients:

- 2 chickens cut up (fryers or broilers)
- 4 cloves of garlic diced
- 3 medium onions diced
- oil (just enough to brown chicken)
- 1 fresh red pepper diced
- 1 fresh green pepper diced
- 1 pimento - (long red) cut up
- 1 sm. can tomato paste
- 2 level tsp. saffron
- salt + black pepper to taste
- 6 cups water
- 3 cups rice (Mahatma long grain - if you use Uncle Ben's cook longer)
- 1 can peas (optional)

Method:

Brown chicken in oil until light brown - remove from pot and brown onions and garlic in same oil. Add rest of ingredients except rice and peas to make a

gravy broth. Return chicken
to gravy and cook $\frac{1}{2}$ hour
or until tender.
When chicken is done remove
from pot and add rice to
gravy. Cook $\frac{1}{2}$ hour. When
rice is done put chicken
on top of rice to heat. Serve
with canned peas around
serving dish as a border.

(Use magnetite roaster)
Can be put to cook in the
oven at 325°