

## Arroz con Pollo

✓ chickens cut up (fryers or broilers)

4 cloves of garlic diced

3 medium onions "

oil (just enough to brown chicken)

1 fresh red pepper diced

1 fresh green pepper "

1 long red pimiento cut up

1 small can tomato paste

~~1/2 tsp. saffron~~ or 1 extra can of tomato paste

salt + black pepper to taste

6 cups water

3 cups rice (Mahatma long grain)

1 can peas (optional)

Method:

Brown chicken in oil until light brown, remove from pot and brown onions + garlic in same oil. Add the rest of the ingredients except rice and peas to make a gravy. Return chicken to gravy and cook  $\frac{1}{2}$  hr. When chicken is done remove from pot and add rice to gravy. Cook  $\frac{1}{2}$  hour. Heat chicken on top of rice. Serve with peas.