

CALDO DE POLLO

From

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Ingredients:

1. **1** whole yellow chicken, cut up
2. **2** whole corn on the cob, halved
3. **half** an onion
4. **3-5** garlic cloves
5. **1/3 tablespoon** cumin
6. **1/3 tablespoon** black pepper
7. **2** **tablespoon** salt
8. **1** chicken cube seasoning (Goya)
9. **1** **packet** sazón adobe con achiote
10. **2** mexican zucchini, cut in thick slices, then halved
11. **2** **handfuls** baby carrots, cut in half
12. **3** potatoes, cut into 4 pieces
13. small handful of cilantro
14. **1 1/2** **liters** water
15. **1/4-1/2** **cup** rice

Instructions:

1. Mix and put to boil water, chicken, onion, garlic, spices, salt, corn, and carrots on high heat.
2. When it comes to a steady boil, turn down heat to medium, then let cook for 20 mins.
3. After 20 mins, add rest of chopped/cut up ingredients and rice. (Potatoes, zucchini, cilantro).
4. Let cook for another 15 mins.