

ARROZ CON POLLO

From

DAVID NUNO & MAMMA NUNO

Ingredients:

- 1 lb. Cooked Chicken Breast, cubed
- ½ tsp. GOYA® Adobo All-Purpose Seasoning with Pepper
- 1 tbsp. GOYA® Extra Virgin Olive Oil
- ½ Medium Yellow Onion, finely chopped (about ½ cup)
- ½ Medium Green Bell Pepper, finely chopped (about ½ cup)
- 2 tsp. GOYA® Minced Garlic
- 1 box (8 oz.) GOYA® Yellow Rice (Seasoning included)
- 1 jar (4 oz.) GOYA® Fancy Sliced Pimientos, drained
- 8 GOYA® Manzanilla Olives Stuffed with Minced Pimientos, thinly sliced
- ¼ cup GOYA® Frozen Peas, thawed

Instructions

- Heat olive oil in pan, add onion and peppers to pan. Cook until vegetables are soft, about 5 minutes. Add garlic to pan; cook until fragrant, about 30 seconds more.
- Add cooked chicken to pan and stir. Pour 2 cups water into pan with vegetables; bring water mixture to boil; add rice and seasonings. Lower heat to medium-low; simmer, covered, until water is absorbed, rice is tender, about 25 minutes.
- Arrange pimientos, olives and peas over chicken and rice.