

Arroz Con Pollo



Ingredients:

- 3 cups rice, cooked
- 2 Tablespoons Olive Oil
- 3 cups chicken broth
- 1/2 small onion, diced
- 2 cloves garlic, minced
- 3 Tablespoons minced cilantro
- 1/4 cup red bell pepper, diced
- 2 cups chicken , cooked, shredded
- 2 cups spaghetti sauce
- 1 Tbs. Salsa Lizano or Soy Sauce
- Optional Additions: corn, chopped green beans, peas



Directions:

1. In a medium saucepan, boil the chicken in water until no longer pink. Reserve the water to use for chicken broth.
2. In a large saucepan, heat olive oil until bubbling. Add the rice and stir until browned.
3. Add the chicken broth and stir. Cover and let simmer until rice is tender. About 20 minutes.
4. Meanwhile, prepare the rest of the ingredients. Shred the chicken, chop onion, dice bell pepper and mince garlic.
5. Once the rice is tender, add the chicken, onion, bell pepper, garlic, and sauces to the rice. Depending on how juicy you want the rice, you may want to add less or more spaghetti sauce to get the right consistency.
6. Heat on low until the rice is warmed evenly. Serve hot.

Enjoy!

<http://piece-of-home.com/arroz-con-pollo/>