

## Arroz Con Pollo Recipe

### Ingredients

- 1½ fryers (3 lbs total)
- ½ cup Spanish olive oil
- 1 med. onion, finely chopped
- ½ med. green bell pepper, finely chopped
- 1 lg. ripe tomato, peeled, quartered, seeded & chopped
- 2 garlic cloves, minced
- 1 tsp lemon juice
- 1 bay leaf
- ¼ tsp hot sauce
- Pinch toasted Saffron
- 1 cup hot chicken broth
- ¼ cup dry white wine
- 1 sprig parsley
- 2 cups long grain rice
- 2½ cups chicken broth
- ¼ cup canned peas
- 1 pimiento, cut in strips
- Dry white wine
- Parsley bouquets

### Recipe

- Cut fryers in quarters. In a large skillet, heat oil and sauté chicken slowly until just pale golden in color. Remove to casserole with cover (earthenware is preferable.)
- To the drippings in skillet, add the onion and green pepper. Sauté until transparent. Add the tomato, garlic, lemon juice, bay leaf, salt and hot sauce. Mix well and cook until mushy.
- Dissolve toasted saffron\* in the 1 cup hot chicken broth\* and combine with ¼ cup wine. Pour into skillet, add the parsley and stir well. Pour mixture over the chicken in casserole. Cover and cook until chicken is tender (about 15 minutes.)
- Add rice and stir to distribute evenly in casserole. Add the 2¼ cups chicken broth; stir carefully once; bring to a boil, cover and place in preheated 325 degree oven for 20 minutes
- Remove from oven. Garnish with peas and pimiento strips. Sprinkle generously with dry white wine (quality drinking wine, not cooking wine.) Place parsley bouquets here and there for color. Cover and allow to stand 15 minutes before serving. Yields 6 servings.