



Arroz con Pollo

Serves 6

(This recipe does not freeze well)

Ingredients:

2 cans of chicken, no need to drain if packed in water (12.5 oz. each)
½ medium onion, diced
1 lb of raw bacon, diced
2 cups of parboiled rice
4 cups of chicken broth

Optional:

- Use chicken legs instead of the canned chicken
- Use chicken meat from a rotisserie chicken

Directions:

1. Combine the diced onion and bacon in a large skillet. Sauté until the onions and bacon are cooked.
2. Add the chicken (with the water) and sauté for a few minutes for the flavors to mix. Be sure to break up the chicken chunks.
3. Add the 3 cups of rice and 4 cups of chicken broth. Simmer until the broth has been absorbed by the rice (about 20 minutes).

Note: You may need to add a little water at the end if the rice is still chewy or crunchy in the middle.

Variations of the recipe you might like to try:

- Adjust the amount of any ingredient to your liking
- Add family favorite vegetables when you add the rice (or toward the end of the simmering time if the vegetable doesn't take long to cook)
- If using chicken legs, add them to the skillet at step #2. Sauté the chicken legs until they are thoroughly cooked. Turn them every few minutes until they are evenly browned.

Freezing Instructions:

This recipe does not freeze well.