

Chicken and Rice, Latino Style (Arroz con polio)

(Serves 4 to 6)

- 2 Tbsp olive oil
- 1 onion, chopped
- 6 cloves garlic, minced
- 4 Chicken breasts, skinless, boneless, chunked
- 3 c Yellow rice
- 1 tsp Adobo spice
- 1 tsp black pepper, ground
- ¼ c Cilantro leaves, crushed
- 8 oz Chicken broth
- 12 oz Beer
- 15 oz Tomatoes, canned and diced
- 9 oz English peas, canned and drained
- ½ c Pimentos, diced

Heat oil in large saucepan. Add onion and garlic; sauté until almost done. Add chicken chunks; stir and heat until chicken is half done. Add rice, Adobo, and black pepper; brown rice. Slowly add chicken broth and beer; mix well. Add cilantro and diced tomatoes; mix well. Cover and simmer 25 minutes, stirring frequently. Add peas and pimentos; simmer another 5 minutes covered. Serve with tossed salad.