



Arroz Con Pollo Chicken and Rice

Jacob · 28/09/2024



Prep Time

45 mins

Dificult

Medium

Servings

4

Description

This arroz con pollo is an easy chicken and seasoned rice dish thats comforting and delicious Easy to adjust to use chicken thighs or leftover chicken

Ingredients

- - 4 skinless
- boneless chicken breast halves
- cut into 1-inch pieces - ½ teaspoon salt
- divided - ½ teaspoon ground black pepper
- divided - ½ teaspoon paprika
- divided - 3 tablespoons vegetable oil - 1 green bell pepper
- chopped - ¾ cup chopped onion - 1 ½ teaspoons minced garlic - 1 cup long-grain white rice - 1 (14.5 ounce) can chicken broth - 1 (14.5 ounce) can stewed tomatoes - ½ cup white wine - ? teaspoon saffron - 1 tablespoon chopped fresh parsley

Instructions

1. Season chicken with a 1/4 teaspoon of salt
2. 1/4 teaspoon pepper
3. and 1/4 teaspoon paprika. Heat oil in a large skillet over medium heat. Add seasoned chicken; cook and stir until no longer pink in the center and golden brown on all sides
4. about 10 minutes. Transfer chicken onto a plate; set aside. Add green pepper
5. onions
6. and garlic to the same skillet; cook and stir for 5 minutes. Add rice; cook and stir until rice is opaque
7. 1 to 2 minutes. Stir in broth
8. tomatoes
9. white wine
10. and saffron. Stir in remaining 1/4 teaspoon salt
11. 1/4 teaspoon pepper
12. and 1/4 teaspoon paprika; bring to a boil
13. cover
14. and simmer for 20 minutes. Add chicken and stir until heated through. Stir in parsley and serve.