

GOYA Easy Arroz con Pollo

Jacob · 29/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

4

Description

This simple arroz con pollo recipe is a cinch to prepare with a few GOYA pantry staples GOYA Adobo lends irresistible flavor to the chicken GOYA Extra Virgin Olive Oil makes the veggies even tastier and GOYA Yellow Rice takes away any guess work One bite and you'll taste an authentic homemade meal that's easier than ever to make

Ingredients

- - 1 pound chicken breasts and/or thighs* - ½ teaspoon GOYA® Adobo All-Purpose Seasoning with Pepper
- 1 tablespoon GOYA® Extra Virgin Olive Oil - ½ medium yellow onion
- finely chopped - ½ medium green bell pepper
- finely chopped - 2 teaspoons GOYA® Minced Garlic - 1 (8 ounce) box GOYA® Yellow Rice - 1 (4 ounce) jar GOYA® Fancy Sliced Pimientos
- drained - 8 GOYA® Manzanilla Olives Stuffed with Minced Pimientos
- thinly sliced - ¼ cup GOYA® Frozen Peas
- thawed

Instructions

1. Season chicken with Adobo. Heat oil in large skillet over medium-high heat. Add chicken to pan; cook until golden brown on all sides
2. about 5 minutes. Transfer to plate. Add onion and peppers to pan. Cook until vegetables are soft
3. about 5 min. Add garlic to pan; cook until fragrant
4. about 30 seconds more. Pour 2 cups water into pan with vegetables; bring water mixture to boil; add rice and chicken to pan. Return water to boil; boil 1 min. Lower heat to medium low; simmer
5. covered
6. until water is absorbed
7. rice is tender and chicken is cooked through
8. about 25 min. Arrange pimientos
9. olives and peas over Chicken and Rice. Recipe Tip If using boneless
10. skinless chicken
11. cut into 1-inch pieces.