

# CLASSIC ARROZ CON POLLO

MAKES 8 SERVINGS

- 1 cut-up chicken
- 2 tablespoons olive oil
- 2 cups uncooked rice\*
- 1 cup chopped onion
- 1 medium-size red bell pepper, chopped
- 1 medium-size green bell pepper, chopped
- 1 clove garlic, minced
- 1½ teaspoons salt, divided
- 1½ teaspoons dried basil leaves
- 4 cups chicken broth
- 1 tablespoon lime juice
- ⅛ teaspoon ground saffron *or*  
½ teaspoon ground turmeric
- 1 bay leaf
- 2 cups chopped tomatoes
- ½ teaspoon black pepper
- 1 cup fresh or frozen green peas
- Fresh basil for garnish

*\*Recipe based on regular-milled long grain white rice.*

Heat oil in large Dutch oven over medium-high heat until hot. Add chicken; cook 10 minutes or until brown, turning occasionally. Remove chicken; keep warm. Add rice, onion, red pepper, green pepper, garlic, ¼ teaspoon salt and dried basil to pan; cook and stir 5 minutes or until vegetables are tender and rice is browned. Add broth, lime juice, saffron and bay leaf. Bring to a boil; stir in tomatoes. Arrange chicken on top and sprinkle with remaining ¼ teaspoon salt and black pepper. Cover; reduce heat to low. Cook 20 minutes more. Stir in peas; cover and cook 10 minutes more or until fork can be inserted into chicken with ease and juices run clear, not pink. Remove bay leaf. Garnish with fresh basil. Serve immediately.

*Favorite recipe from USA Rice Federation*