

## Arroz con pollo

Yields 4 servings

### Ingredients:

1 lb chicken breasts  
1/2 teaspoon adobo seasoning  
1 tablespoon extra virgin olive oil  
1/2 medium yellow onion, chopped  
1/2 green bell pepper, chopped  
2 teaspoons minced garlic  
1 8oz box yellow rice  
4oz jar sliced pimientos, drained  
8 Manzanilla pimento stuffed olives, drained  
1/4 cup frozen peas



### Instructions

Add adobo seasoning to chicken. Heat oil in large skillet and add chicken to pan; cook until golden on all sides, about five minutes. Transfer to plate. Add onion and pepper to pan and cook until soft. Add garlic and cook about 30 seconds more.

Add 2 cups water to pan with vegetables. Bring mixture to a boil and add rice and chicken to pan. Return to boil, then lower heat to medium low. Simmer, covered, until water is absorbed and rice is tender, about 25 minutes.

Top chicken and rice with pimientos, olives, and peas.

*Recipe source: adapted from Allrecipes.com*



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