

# Arroyo Con Pollo



Serves 6

6 chicken breasts, boneless, skinless	2 celery stalks, medium diced	1 1/2c chicken broth
2T Cajun spice (I prefer Debbie's Southwest Blend found at Herbs & Spice at Findlay Market)	2 garlic clove, minced	2T pimientos, diced
1T olive oil	2t paprika	1 ~ 4oz can diced green chilies, mild or hot
1 medium onion, medium diced	1c long~grain rice	1 bay leaf
	1c dry white wine	3/4c peas, frozen
	1 ~ 14oz can tomatoes, diced, do not drain	3/4c corn, frozen

Season chicken well on all sides with Cajun seasoning. Add oil to heavy Dutch oven and heat over medium~high heat. Add chicken and brown evenly, about 3 minutes per side. Transfer chicken to a plate and set aside.

Add the onions, celery, garlic and paprika to the pot. Cook, stirring until the vegetables begin to wilt, about 4 minutes.

Add rice and cook, stirring for 1 minute. Add white wine and cook, stirring, until wine is reduced by half. Add tomatoes, chicken broth, pimientos, green chilies, olives, bay leaf and chicken to pot and replace lid.

Cook for 30 minutes, opening twice to stir so rice does not sink to the bottom of the pot. Add peas and corn, cover and cook an additional 3 minutes.

## Prepare Ahead Tip

Freeze any leftovers. Thaw overnight in refrigerator day before consumption and reheat on stovetop or microwave on medium~low until warmed through.