

Arroz con Pollo from Favorite Brand Names website

4 boneless skinless chicken breast halves (about 1 ½ pounds total)
Salt
Black pepper
3 T. olive oil
1 medium onion, chopped
¼ C. chopped onion, green bell pepper
1 clove garlic, minced
1 C. rice, uncooked
½ tsp. ground cumin
¼ tsp. ground tumeric
2 medium tomatoes, seeded and chopped
1 Jalapeno pepper, Stemmed, seeded and minced
1 ½ C. chicken broth
½ C. frozen peas, thawed
¼ C. pimento-stuffed olives, sliced
2 teaspoons capers, rinsed and drained



Sprinkle the chicken with salt and black pepper. Heat the oil in a 3-quart pan over medium high heat. Add chicken; cook 4 minutes on each side or until lightly browned. Remove chicken and set aside. Add onion, bell pepper and garlic; cook until vegetables are tender. Add the rice; stir to coat with drippings. Add cumin, tumeric, tomatoes, jalapeno pepper and chicken broth. Bring to a boil. Place the chicken on the rice. Cover; reduce heat and simmer for 25 minutes or until the rice is tender and all liquid is absorbed. Sprinkle remaining ingredients over chicken. Turn off the heat. Let stand, covered, for 10 minutes.