

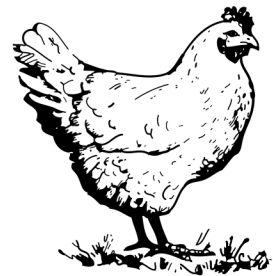
Nicaraguan Arroz con Pollo (Rice with Chicken Casserole)

Submitted by Cristina Keating, St. Joseph Catholic Church (Herndon)



INGREDIENTS:

- 4 chicken breasts
- 8 cups water
- 1 onion
- 1/2 cup lemon
- 3 cloves garlic
- half a green pepper
- salt and pepper
- 1 stick of butter
- 1 jar of Spanish olives (6oz)
- 1 cup of capers plus 1/4 of the caper juice
- 3/4 cup cocktail onions
- 1/2 cup relish
- 2 tablespoons of yellow mustard
- 2 tablespoons of ketchup
- 1 small can of tomato paste
- 1 package of frozen sweet peas
- Parmesan cheese



DIRECTIONS

Broil chicken, water, lemon, garlic cloves, green pepper salt and pepper in a big stew pot for 50 minutes medium-high boiling the chicken. Shred once cooled.

In the mean time, cook 2 cups of rice. Add in the 4 cups of the chicken broth that's left over from cooking the chicken. Rinse the white rice with cold water once. Add 3 tablespoons of vegetable oil in the pot where you going to cook the rice. Heat up the oil on high heat. Add the rinsed rice in and stir it for a minute or so. Stirring it around. Add the 4 cups of chicken broth and bring to a boil. Once you see bubbles, bring heat down to low/simmer. Set timer to 10 minutes, stir the rice a bit (especially by the bottom) and then cover again with lid for another 10 minutes.

Melt 1 stick of butter add the chicken, cook the chicken.

Now add : 1 cup of 3oz capers and 1/4 cup of the juice. 1 cup of spanish olives 6oz and 1/4 cup of the juice. 3/4 cup of cocktail onions and 1/4 cup of the juice 1/2 cup relish- 2 tblsp des mostasa, 2 tblsp ketchup, and 1 small can of tomato paste

Finally, add the rice to the chicken mixture. Place the arroz con pollo in a lasagna pan, add the sweet peas, and top off with a layer of parmesan. Enjoy!