

Grilled Pollo (Chicken) with Spanish Rice **Burt Kemp**

- 3 – 4 boneless and skinless chicken breasts,
cut into small pieces
- 2 tbs Burt's Chicken Seasoning
- 6 tbs olive oil
- 1 cup onion, finely chopped
- 1 cup green pepper, chopped into small cubes
- 1 cup red pepper, chopped into small cubes
- 4 – 6 garlic cloves, minced
- 1/4 cup green onion, finely chopped
- 1 1/2 cup white rice
- 3 cups chicken broth (see notes)
- 1/4 cup tomato sauce
- 1 tbs Burt's Spanish Seasoning with Saffron
- 2 cups frozen mixed vegetables (corn, carrots, and green peas)



Burt Kemp - Chef

Place the chicken in a bowl and season with Burt's Chicken Seasoning. Set aside.

In a large skillet over medium heat, heat 3 tablespoons of oil. Brown the chicken for 8 to 10 minutes, or until the chicken lightly browned and is no longer pink. Remove from the skillet and reserve.

In the same skillet, add 3 tablespoons of oil. Add onion and peppers; sauté for 3 minutes. Add garlic and green onion; sauté for 1 more minute. Add the rice and cook until the rice is brown, for 2 – 3 minutes, stirring constantly.

Add chicken broth and tomato sauce; mix to combine. Add the Burt's Spanish Seasoning with Saffron and mix well. When the seasoning is well mixed, add the browned chicken and the frozen vegetables, and mix to distribute evenly. Cook, over medium-high heat, until most of the liquid has evaporated, about 5 – 8 minutes. Then, cover the skillet, reduce heat to low, and cook for 15-20 minutes or until rice is tender.

Garnish with fresh chopped cilantro. Serve hot with plantains if desired.

Serves: 4