



ARROZ CON POLLO (CHICKEN WITH RICE)

- 1 package of Quiggs or Mahatma Saffron rice (about 1 cup)
- 1 ½ cups cooked, chopped chicken or cubed tofu*
- 2 bell peppers—red or green—chopped
- 1 large onion, chopped
- 1-2 tablespoons olive oil
- 2 cloves garlic, minced
- 3 bay leaves
- 2 bouillon cubes—chicken or vegetable
- 1 to 1 ¼ cups water
- ½ cup dry white wine

Sauté onions in oil over medium heat until translucent, about 10 minutes; add peppers and garlic. Sauté until soft and very fragrant. Add 1 cup water, wine, chicken, if using, bouillon, bay leaves and rice. Bring to a boil and simmer for 15 minutes. If dry, add an extra ¼ cup water. Fluff with a fork and serve.

*If using tofu, wrap in a towel to dry. Slice into small cubes, and sauté, separately in 2 tablespoons extra oil until lightly browned. Add to rice mixture during the last 5 minutes of cooking.