



Cuban Arroz Con Pollo

Ingredients

4 Chicken Breast Halves
1/4 Tsp Salt
1/4 Tsp Paprika
1 Tbsp Vegetable Oil
1 Medium Onion, Chopped
1 Red Pepper, Chopped
3 Cloves Garlic, Minced
1/2 Tsp Dried Rosemary
1 Can (14 1/2 oz) Crushed Tomatoes
1 Package Frozen Peas
3 Cups Cooked Rice
Hot Sauce (To Taste)

Directions

Season the chicken with salt, pepper and paprika.

Heat oil in skillet and brown chicken and put chicken in crock pot.

In a small bowl, combine the remaining ingredients, except peas, rice, and hot sauce. Pour over the chicken. Cover and cook on low for 7-9 hours, or on high for 3-4 hours. 1 hour before serving, add frozen peas. Serve over yellow or brown rice. Add hot sauce to taste.