



## **Mexican Chicken With Yellow Rice**

### **Ingredients**

1 Whole Chicken, Cut Into 8 Pieces, Skin Removed  
1 Stalk Celery, Chopped Fine  
1 Carrot, Peeled, Chopped Fine  
1 Red Onion, Chopped Fine  
4 Cloves Garlic, Chopped Fine  
2 Jalapeno Peppers, Seeded And Chopped Fine  
2 Bay Leaves  
2 Cups Chicken Broth  
1/4 Cup Dry White Wine  
1 Tbsp Hot Mexican Chili Powder  
1 Tsp Spanish Saffron, Crumbled  
4 Tbs Olive Oil  
Salt And Black Pepper To Taste  
1 Cup Raw Long Grain Rice

### **Garnishes**

Sliced Pimiento Peppers  
Salsa  
Chopped Green Onions

### **Directions**

In a 4 quart pan, heat oil on medium. Season the chicken with salt and pepper. Add chicken pieces and brown 4 minutes per side. Remove to plate. Discard oil, wipe out pan, and add 2 tbsp oil over medium heat. Add celery, garlic, carrot, jalapeno pepper, onion, season with salt and pepper, and saute until softened.

Add wine, deglaze pan and mix in chicken broth, chili powder, and saffron. Add chicken, cover, bring to a boil and simmer 60 minutes. Uncover, add rice around chicken, being sure all rice is submerged, cover pan and bake at 325 degrees for 30 minutes. Serve with your favorite garnishes.

