



Cuban Chicken and Rice

Servings: 0

Ingredients

5-6 chicken pieces (or use two breasts, skin on, cut in half)
Salt and pepper
2 tablespoons Olive oil
3 tablespoons butter
1 large onion chopped
1 green bell pepper chopped
3 stalks celery chopped
4 cloves garlic minced
1/2 teaspoon cumin
1/2 teaspoon turmeric
1 packet Sazon Goya
1 cup long grain rice
2 cups chicken stock
1 cup frozen peas

Directions

Season chicken with salt and pepper. Heat oil and butter on stovetop high. Brown the chicken skin side down and then the other side. Remove and set aside.

Add onions and cook until soft. Add the green pepper and celery and cook. Add the garlic, cumin, turmeric, and Sazon Goya and cook until fragrant. Add the rice and stir until coated with the oil. Stir in the stock and bring to a boil.

Place the chicken pieces in the mixture and turn the ninja to oven at 375. Set timer for 25 minutes. When finished, stir in peas and cover for 5 minutes. Serve.

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