

Pearl's Spanish Rice (recipe courtesy of Pearl Sinistro)

Ingredients

2 boneless skinless chicken breasts cut into chunks, seasoned with salt and pepper
2 medium red bell peppers diced
2 medium cooking onions diced
2 cloves of garlic minced
½ tsp. Saffron threads
4 whole tomatoes from can
1 box chicken stock (4 cups)
¼ cup chopped parsley
1 cup frozen peas
2 cups rice
1 cup dry white wine
pimentos – for garnish
2 sliced hard boiled eggs – for garnish

Preparation

Place chicken stock in sauce pan and warm over medium heat. Using mortar & pestle mash garlic, saffron and pinch of salt into paste, set aside.

In large wok or skillet warm ¼ cup of extra virgin olive oil and add chicken chunks, cook evenly until browned and golden. Add onion and red pepper and cook until softened. Add tomatoes and combine, simmer for a few minutes. Add parsley and stir, add heated chicken stock and simmer for five minutes. Add rice and saffron paste, simmer for 15 minutes. Add white wine and cook for 5 minutes more.

Remove pan from stove and use to serve. Garnish with pimentos and sliced hard boiled eggs – Enjoy!