

Seco De Pollo w/Rice

By Mildred Green

Ingredients for Seco de pollo:

- 8 pieces of boneless, skinless chicken thighs
- 1 white or yellow onion (cut in large chunks)
- 1 red bell pepper (cut in large chunks)
- 3 medium tomatoes (vine sized, remove seeds, cut in large chunks)
- 1 ¼ cup of fresh cilantro
- 1 ½ cup of beer (or ½ cup of beer and ½ water)
- 1 teaspoon of paprika
- 1 teaspoon of salt

Ingredients for Colored Rice:

- 2 cups of jasmine rice
- 2 cups of water
- 2 Tbls. of olive oil
- 1 teaspoon of salt
- 1/2 teaspoon of paprika

Directions:

Veggie mixture

In a blender, add only 1 cup of beer (or ½ cup beer/ ½ cup water), onion, bell pepper, 1 cup of cilantro (can include some stems with the leaves) and tomatoes. Place them into a blender. Blend until almost smooth. If its too thick add a little bit of water and blend again.

In a large pot, place the chicken thighs. Add 1 teaspoon and paprika and and 1 teaspoon of salt. Next pour the vegetable mixture over the chicken. Cook on Medium for about 20 minutes. Turn thighs over, add ½ cup of beer, ¼ cup of chopped cilantro **leaves**, stir and continue cooking for 20 minutes or until chicken is done.

Colored Rice:

On the side, place 2 cups of rice and 2 cups of water in a pot. Add the paprika, salt and olive oil. Stir. Cook on high until rice begins to boil. Then, lower the heat to Low, and put the lid partially on for 5 minutes. Then stir and cover the rice completely. Cook for 20 minutes.