Honduran Arroz con Pollo

Arroz con pollo (rice with chicken) is a popular, hearty meal throughout Latin America. Its savory mix of rice, vegetables, and protein makes it the perfect one-pot dish for a family dinner. Everyone's version of arroz con pollo is a little different; we love the distinctive yellow color of our friend Albertina's recipe below.

**Ingredients**
Serving size: 4 people

- 1 lb instant rice
- 1 lb chicken (preferably breast)
- 1 medium-sized carrot
- 1 stalk of celery
- 1 medium onion, diced and divided in half
- 1 small bell pepper
- 3 cloves garlic
- 1 cup canned corn and/or green beans
- 2 tbs oil
- 2 chicken bouillon cubes
- Pinch of salt
- 1 tbs curry, saffron, or a combination
- Water for rice

**Instructions**

1. In a pot, cook the chicken in a little water with half the diced onion, the celery leaves, garlic, and salt to taste. Remove from pot to cool and break into small pieces.
2. Dice the celery stalk and other vegetables and set aside.
3. Using the pot, sauté the remaining diced onion in oil on medium-high heat, then add vegetables and rice. Add spices and bouillon cubes and continue to sauté.
4. Add 2 cups of water, the chicken, and corn/green beans (if using) to rice.
5. Cover pot, turn heat to simmer, and cook for 15 minutes.
6. Serve with a tomato and cucumber salad.

Buen Provecho!