

## **Arroz con Pollo (Chicken and Rice)**

1 Whole Chicken (1-2 lbs, bone-in)  
2 stalks Celery (not two whole bunches, just stalks)  
1 medium Onion  
1 Red Sweet Pepper  
1 bunch Cilantro  
Olive oil  
2 cups Rice  
1 cup peas  
1 cup corn  
½ cup diced ham  
3 strips raw bacon, diced  
Lowry's Season Salt  
Garlic Powder  
2 Tablespoons Worcestershire Sauce or Salsa Lizana  
2 Teaspoons Ketchup

In a Crockpot, add whole chicken along with one stalk of diced celery, 1/3 of onion, sliced, sweet pepper, diced and a handful of cilantro leaves. Add 2 cups water. Cook on Low overnight (9p-6a).

Next day, in the rice cooker, add oil (enough to cover the bottom), rice, 1/3 of onion diced, ½ handful of chopped cilantro. Toast rice, then add enough juice from the chicken stock to meet the cooking requirements of the rice cooker. Add ½ teaspoon each season salt and garlic powder. Cook rice.

In a frying pan, add enough oil to fry up ham, bacon, 1/3 of diced onion, and ¼ cup diced celery. Add shredded chicken, Worcestershire Sauce, ketchup and ½ teaspoon season salt. Heat until chicken is heated thru.

In a separate large pot, add ½ each of rice and meat mixture. Stir. Add a little peas and corn, mix well. Repeat. Serve. Makes 6-8 servings.