

RIDER STUDENT TOP CHEF:



THE BIG CHEESE

**Name**

Leslie Perez

**Recipe Title**

Beautiful Chicken (Dominican Pollo Guisado)

**Recipe Ingredients**

- 1 can goya tomato sauce
- 1/2 Red Pepper
- 1/2 Green Pepper
- Small red onion chopped
- Goya Olives (1 teaspoon)
- Pepper
- Adobo
- Sazon Packet
- Garlic Powder
- Onion Powder
- Brown Sugar
- Cilantro
- Homemade sofrito

**Recipe Instructions**

1. Wash the chicken in vinegar.
2. After the chicken is washed and drained, begin to season with oregano, pepper, sazón packet, adobo, sofrito, garlic and onion powder (to taste)
3. Next, heat up a big pan with oil and add a pinch of brown sugar.
4. Once the sugar is browned, add the chicken. Allow the chicken to brown a little on both sides. Next add 1/4 cup water and cover the pan for 15 mins (add water as necessary)
5. Next, add the vegetables (peppers, onions), allow them to soften with the chicken, next add 1/2 cup water and the can of tomato sauce, add olives, salt to taste, and allow the chicken to simmer and sauce to thicken.
6. Done, serve over white rice and enjoy