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## *Arroz con Pollo*

- 1 1/2 Cups uncooked long grain rice
- 1 Tbsp canola oil
- 1/2 Onion, chopped
- 2 Cloves garlic, minced
- 1 Red bell pepper, chopped
- 3 Carrots, chopped
- 2 Cups chicken stock
- 1 Tsp guajillo powder or mexican chili powder
- 2 Large tomatoes, diced
- 1 1/2 Pounds boneless, skinless chicken breast, cut into 1-inch-thick strips
- 1 Cup frozen peas, thawed
- 1/3 Cup green olives, chopped

- 1) 1 In a 5-quart slow cooker add rice and oil, stir to coat.
- 2) 2 Add onion, garlic, carrots, bell pepper, chicken stock, chili powder and diced tomatoes; stir to combine.
- 3) 3 Place chicken pieces in the slow cooker.
- 4) 4 Cook for 4 hours on high temperature or until chicken is cooked through and tender.
- 5) 5 Add peas and olives to the slow cooker 30 minutes before serving.

Makes 4-6 Servings

