

Wining and Dining *the Casa di Vino Way*

Arroz Con Pollo

Yield: 6 servings

1/2 c Olive oil
1 ea Small onion chopped
1 ea Clove garlic, minced
1 x Salt and pepper to taste
1 ea Frying chicken cut up
1 c Uncooked rice
2 1/2 c Chicken broth
1/4 c Tomato sauce
1/8 ts Saffron (powdered)

Heat oil, brown chicken on both sides. Add onion and garlic, fry a few minutes, then add tomato sauce, saffron dissolved in chicken broth, salt and pepper. Cover and cook for 20 minutes. Add rice, stir well, cover again and simmer for 30 minutes longer, or until all liquid has been absorbed and chicken is tender.

Courtesy of Recipe Source

**Suggested Wine Pairing:
Monjardin Un-Oaked Chardonnay**

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)