

Simple Honduran Pollo Guisado

Ingredients

- 1 tomato
- ½ green bell pepper
- ½ red bell pepper
- 1 celery stalk
- 1 garlic clove
- Handful of cilantro
- 2 green onion
- 1 tsp Goya Adobo seasoning*
- Black pepper
- Ground cumin
- 4-5 chicken legs, skinless

Instructions

Chop all vegetables into small pieces.

Place chicken in a medium frying pan and cover with the veggies evenly. Add Adobo seasoning and an equal amount of black pepper and ground cumin, about ½ tsp each. You don't need to add salt because the Adobo seasoning already has salt in it.

Cook the chicken on medium-low heat. Cover the pan during the entire time of cooking.

After 10 minutes, give the pan a stir and rotate the chicken. Cook for another 10 minutes or until the chicken is cooked through.

Serve with rice or tortillas.

*Can't get Adobo seasoning right now? [Make your own!](#) If you don't have all of the spices in your pantry, the key ingredients are salt, garlic, black pepper, turmeric, and oregano.