

Recipe Courtesy of  SERRANOS
MEXICAN RESTAURANTS

Serrano's Pollo Ranchera

Ingredient List

- * 1 LB OF CHICKEN BREAST
- * 1/2 CUP DICED CANNED GREEN CHILE
- * 1 CUP DICED FRESH ONION (1/2 A MEDIUM ONION)
- * 1 CUP DICED FRESH TOMATOES (2 SMALL TOMATOES)
- * OLIVE OIL TO COAT PAN
- * SALT / PEPPER / GARLIC POWDER TO TASTE

Instructions

STEP 1: DICE CHICKEN BREAST INTO 1/2 INCH CHUNKS

STEP 2: DICE TOMATOES AND ONIONS INTO EVEN PIECES

STEP 3: ADD CANNED CHILE TO YOUR ONION AND TOMATO MIXTURE

STEP 4: HEAT MEDIUM SIZED SAUTÉ PAN – MEDIUM HIGH AT FIRST AND SWIRL IN OLIVE OIL TO COAT THE BOTTOM OF THE PAN

STEP 5: PLACE CHICKEN INTO PAN AND COOK ALL THE WAY THROUGH

STEP 6: WHEN CHICKEN HAS COOKED ALL THE WAY THROUGH MIX IN ONIONS, CHILIS, AND TOMATOES AND COMBINE EVENLY

STEP 7: ADD SEASONING – SALT, PEPPER AND GARLIC – TO TASTE AND LET SIMMER FOR ABOUT 5 MINUTES

STEP 8: ENJOY WITH SERRANO'S FRESH HOMEMADE FLOUR TORTILLAS AND HOUSE SPANISH RICE