

Asopao de Pollo (Chicken Rice Gumbo)

Yield: 6 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/asopao-puerto-rico-recipe>

Ingredients:

- 3 pounds chicken cut into pieces
- Adobo All Purpose Seasoning Goya, with Pepper, to taste
- 3 tablespoons Goya Extra Virgin Olive Oil
- 1/2 green bell pepper very finely chopped
- 1 yellow onion medium, very finely chopped
- 2 ounces ham smoked, cut into 1/2-inch cubes
- 1 tablespoon minced garlic Goya
- 1 teaspoon oregano Goya Whole
- 1 packet sazón goya with coriander and annatto
- 1 packet sazón goya without Annatto
- 1 packet chicken bouillon Goya Powdered
- 8 ounces tomato sauce Goya
- 1 1/2 cups medium-grain rice Goya
- 4 Manzanilla olives Goya, Stuffed with Minced Pimientos, sliced
- 4 ounces pimientos Goya Fancy Sliced, drained
- 2 tablespoons chopped fresh cilantro finely