

Peruvian Chicken Soup (Aguadito de Pollo)

Yield: 8 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/peruvian-chicken-estofado-recipe>

Ingredients:

- 4 skinless boneless chicken breast halves cut in half
- pepper
- salt
- 1/2 cup olive oil
- 1 onion medium, chopped
- 1 teaspoon minced garlic
- 1 tablespoon serrano chile seeded, minced
- 1/2 cup chopped cilantro
- 1 cup green peas
- 1 cup corn
- 1/2 red bell pepper chopped
- 10 cups chicken broth
- 4 yukon gold potatoes cut in half
- 1 cup white rice uncooked

Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 43 grams
3. Fat: 17 grams
4. Fiber: 6 grams
5. Protein: 13 grams
6. SaturatedFat: 2 grams
7. Sodium: 210 milligrams
8. Sugar: 3 grams

Thank you for visiting our website. Hope you enjoy Peruvian Chicken Soup (Aguadito de Pollo) above. You can see more 16 peruvian chicken estofado recipe Taste the magic today! to get more great cooking ideas.