



CHICKEN GUISO

INGREDIENTS

SERVINGS: 6 CUPS

- 1 TBSP Olive Oil
- 1 Green Bell Pepper, small-diced
- 1 Onion, small-diced
- 1/2 tsp Kosher Salt
- 1 - 14 oz can Diced Tomatoes, drained
- 1 - 14 oz can Tomato Sauce
- 1 Whole Rotisserie Chicken, shredded
- 2 Cup Chicken Stock
- 3 TBSP Latin Nights (add 1 to chicken and 2 to sauce)
- Optional: Handful Minced Cilantro

INSTRUCTIONS

1. Sauté onions and bell peppers in olive oil. Sweat the onions with salt.
2. When onions are clear, add diced tomatoes and tomato sauce.
3. Season chicken with 1 TBSP Latin Nights Seasoning and add to sauce.
4. Let simmer for about 5-8 minutes uncovered.
5. Add 1 TBSP Latin Seasonings & handful minced cilantro. Cover and simmer on low for 10-15 minutes.
6. Make Chicken Spaghetti ([link](#)) or roll into a flour tortilla or serve over a bowl of white rice.

